

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 78

JUNE 2, 1928

Number 22

Reference Dept.
7th Floor

If It's

Rohe

"Regal"

The Quality Is Unexcelled

Sausage
Hams
Bacon
and
Lard



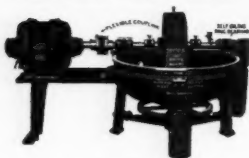
ROHE & BROTHER

Established 1857

527-543 West 36th Street

New York City

Export Office: 344 Produce Exchange

"BUFFALO" Silent Cutter

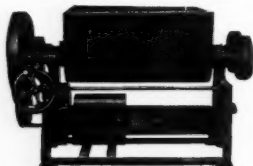
Produces the finest quality sausage meat.

"BUFFALO" Meat Grinder

No more grinder troubles when you install a "BUFFALO"

"BUFFALO" Air Stuffer

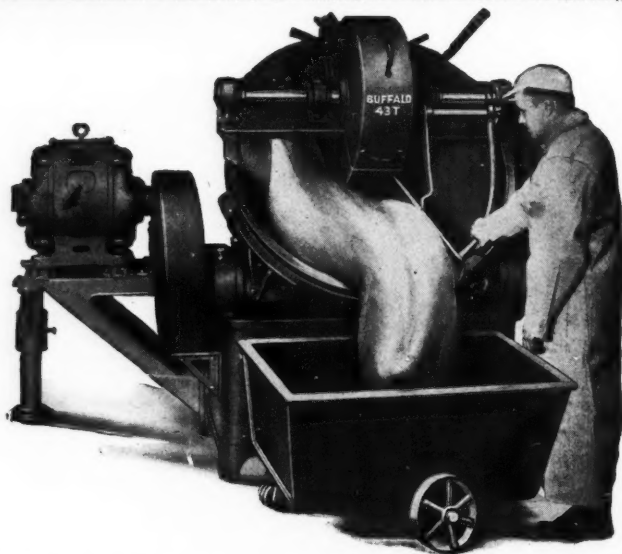
Equipped with the famous leak-proof Superior piston.

"BUFFALO" Meat Mixer

Mixes meat most thoroughly in least time.

SCHONLAND Patented Casing Puller

Saves 50% to 65% in time and labor at the stuffing bench.

**"BUFFALO" Self-Emptying SILENT CUTTER**

THE cost of producing quality sausage is reduced to a minimum with this wonderful machine.

Cuts and empties a batch of meat in 3 to 4 minutes.

No hands touch the meat; conforms with all sanitary requirements.

The saving in time, labor and power plus the increase in yield made possible by the Silent Cutter principle of cutting the meat, assures lower overhead costs and greater profits in the sausage room.

Write for full particulars and list of users

JOHN E. SMITH'S SONS CO.

Patentees and Manufacturers

50 Broadway

Buffalo, N. Y., U. S. A.

"BUFFALO"

SILENT CUTTERS ~ GRINDERS ~ MIXERS ~ STUFFERS
SCHONLAND CASING PULLER

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Copyright, 1928, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Volume 78. No. 22

JUNE 2, 1928

Chicago and New York

Major Industries to Meet in New York Conference

*Industrial Leaders of the Nation to
Speak Under Auspices of Columbia
University and Packers' Institute*

A conference of major industries will be held in New York City on October 24, under the joint auspices of Columbia University and the Institute of American Meat Packers, with the co-operation of the Chamber of Commerce of the State of New York and the Merchants' Association of New York.

In the conference, which will be open to the public, the condition of each industry represented will be described by a leader of that industry.

Announcement of the conference was made in a joint statement issued simultaneously at New York City and Chicago by Dr. Nicholas Murray Butler, President of Columbia, and Oscar G. Mayer, President of the Institute.

The conference will be arranged on behalf of the University by its School of Business, of which Prof. J. C. Egbert is director, and on behalf of the Institute by its Plan Commission, of which Thomas E. Wilson is chairman.

Industries to be Represented

Industries and industrial fields from which speakers will be invited include:

Agriculture and food
Building and construction
Iron and steel
Electricity
Petroleum
Transportation
Communication

Finance
Printing and publishing
Automobiles and
Aviation.

Although this is the first of such conferences to be held in New York City, it is the fifth in an annual series heretofore held at the University of Chicago in cooperation with that institution.

In previous conferences partici-

pants and their subjects included Dwight W. Morrow, member of J. P. Morgan & Company, on finance; Frank O. Lowden, owner of Sinnissippi Farms and active participant in farm affairs, on agriculture; Sir Henry Worth Thornton, director of the Canadian National Railways, and F. W. Sargent, president of the Chicago and Northwestern Railway Company, on transportation; Charles G. Dawes, vice-president of the United States, introductory remarks; Charles M. Schwab, chairman of the board of the Bethlehem Steel Corporation, on the iron and steel industries; Max Mason, president of the University of Chicago, on industry and education; E. W. Rice, honorary chairman of the board, General Electric Company, on the electrical industries; General James G. Harbord, president of the Radio Corporation of America, on the radio industries; F. Edson White, president of Armour and Company, on manufacture.

The fifth conference will be held in the McMillin Academic Theater on the campus of Columbia university. Admission will be by invitation. A cooperating committee will be appointed to arrange for a representative attendance from each industry on the program. All those at the conference will be guests of the University at a luncheon.

This conference will follow the annual convention of the Institute.



THOMAS E. WILSON.
Chairman Institute Plan Commission.

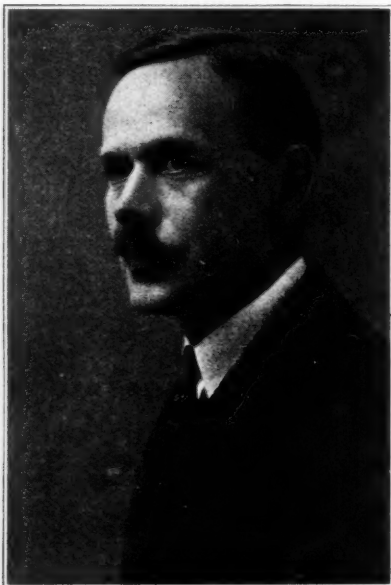
Cooperation Saves Waste Canadian Packing Merger Shows Profits in First Period

(Staff Correspondence of The National Provisioner.)

Montreal, Can., May 28.

"The idea that inspired the linking of four large packing companies in Canada into an organization with united direction has proved a distinct success. For the first eight months of its life an operating profit has been shown. We have proved that we are on the right road industrially.

"The fundamental idea—which is the



J. S. McLEAN.

President Canada Packers, Ltd., the big Canadian Merger.

prevention of wasteful duplication of effort—has been shown to be sound. It promises a reasonable return on capital and effort that should enable the packing industry to extend its services to the public who depend on it for the supply of their daily meat foods."

This was a significant point in a review of the first operating period of Canada Packers, Limited, made by President J. S. McLean at a convention of five hundred sales representatives held recently at Montreal.

The firms comprised in Canada Packers, Limited, are the Harris Abattoir Company, Limited, the William Davies Company, the Canadian Packing Company, Gunns Limited, and Gunn-Langlois (Montreal).

Value to Canadian Farmer.

Mr. McLean stressed the improved services to the public which had been made possible by the merger, and stated that for the trading period just closed a volume of business at the rate

of more than \$100,000,000, and a tonnage of more than 800,000,000 pounds a year, had been transacted. The combined investment was more than \$15,000,000 and more than 3,000 workmen were employed in the nine plants.

He claimed that such an organization was important in the national life of Canada, and that profitable operation within the packing industry was essential in the interests of the thousands of farmers who produced Canadian live stock and of the millions of consumers.

Elimination of Waste.

The fundamental idea in unifying direction of the four units, Mr. McLean stated, was to eliminate duplication and waste. Much had been done in this way; where it had been found necessary to reduce staffs, the displaced workmen had been made available for more constructive work.

Mr. McLean briefly touched on the causes which had brought about unusual problems in the Canadian packing industry. He mentioned the expansion of plants made during the war to meet the enormous demands for meat products by the allies and the slump in live stock in 1921-22, whereby the packing industry in Canada had found itself with a capacity for doing twice as much volume as could be supplied by live stock from Canadian farms.

The changes that had taken place were designed to adapt the industry to the altered conditions of the last few years. Association had not only made a reasonable profit possible, but it had materially increased the value of the public services to the consumer that the packing industry performed.

GOBEL TAKES IN MORE PLANTS.

It is reported that Adolf Gobel, Inc., Brooklyn, N. Y., of which Frank M. Firor is president, has acquired a controlling interest in the A. Loffler Provision Co. and the T. T. Keane Company, leading meat packing concerns of Washington, D. C. The Washington Abattoir Co., which is the slaughtering unit used by these concerns is also stated to have been acquired. The report is that a subsidiary will be formed to take over the operation of these two companies.

HOG TYPE AND PORK DEMAND.

H. R. Davison, director of the Department of Waste Elimination and Live Stock of the Institute of American Meat Packers, will speak before a hog marketing conference to be held at the Iowa State College, Ames, Iowa, on June 7 and 8. Mr. Davison's talk will deal with the effect of swine type on consumer demand. The conference is being held at the suggestion of the Corn Belt Meat Producers' Association and the Chicago Producers' Commission Association.

Burns Gets New Capital Canadian Packers Refinanced Under Same Management

(Staff Correspondence of The National Provisioner.)

Toronto, Canada, May 26.

Control of P. Burns & Company, Ltd., of Calgary, Alberta, has changed hands, and the Dominion Securities Corporation, Ltd., of Toronto, has reorganized its capital.

There is no change in the management and policy of the company, however, which has been successful over a period of thirty-five years, and is the



PATRICK BURNS.

Chairman of the Board, Burns & Co., Ltd., Calgary, Can.

largest in Western Canada. Patrick Burns, the founder, remains chairman of the board, John Burns will continue to actively direct its affairs as president, and W. J. Blake Wilson, of Vancouver, remains as vice-president.

The new company is incorporated under the name of Burns & Company, Ltd., with capital as follows:

First mortgage bonds, \$15,000,000 authorized, \$7,000,000 issued; 6 per cent preferred stock, of \$100 par value, \$12,000,000 authorized, \$6,900,000 issued; management preferred shares, no par value, three; common stock, no par value, 149,997 shares authorized, 99,997 shares issues.

The issue of 5½ per cent 20 year bonds has been sold to the public by Dominion Securities Corporation at 99.50 and interest, and the 6 per cent preferred stock issue at \$100 per share, with bonus of ¼ share of common and the right to purchase a further share of common stock at \$30.

(Continued on page 51.)

One Way of Reducing Costs in Cooking Hams

Boiling Tank With Large Capacity Provides for Uniform Cooking and Saves Labor in Handling the Hams

The boiled ham season will soon be in full swing.

At this time packers who are planning to feature and push this product are getting their equipment in shape and overhauling vats, containers and other accessories.

And, no doubt, some are contemplating the purchase of new equipment to replace that worn out, to increase capacity or to reduce costs.

Types of ham cooking apparatus vary, according to needs of the trade and notions of the operator.

One type of cooker that has found considerable favor in the meat trade, and that is used in a large number of plants in the East, such as the Bronx Provision Co., Adolf Gobel, Inc., Otto Stahl, Louis Meyer Co., Inc., R. Schnibbe, Inc., A. Merkle, Empire Bologna Co., and Max Trunz is shown in the accompanying illustration.

Among the claims made for this type are that all of the hams are cooked uniformly, with a considerable saving of labor. The capacity is large, the grease from the cooking is recovered and the vat can be used for other cooking operations.

A description of this ham cooking tank and its method of operation is given here.

Improved Ham Boiling

Essentially this ham cooking vat consists of a steel tank, a motor-operated water circulating pump, and a cradle with removable shelves, on which the hams are placed during the cooking operation.

This cradle operates in a manner similar to an elevator, being lowered into or raised out of the tank by an electric motor. At one end is an overflow connected to a trap, in which are retained any fats and greases that may go over with the overflow water.

In operation the hams are placed on the cradle shelves and the cradle lowered into the tank. Either live or exhaust steam may be used to heat the

water, the temperature being maintained to within close limits by an electrically operated thermostatic valve.

The cooking water is kept in circulation by means of a water circulating pump, assuring an even temperature in all parts of the tank.

Hams in Any Quantity.

A feature of importance is that any quantity of hams desired may be handled efficiently in this cooker. When a small quantity are to be cooked, they are placed on the lower shelf of the cradle and only a sufficient amount of water is admitted into the tank to cover the hams when the cradle is in place.

A saving of labor is brought about also, regardless of the number of hams being cooked at one time, because of the fact that the cradle can be raised or lowered to bring any particular shelf into a position most convenient for the operator to load off from or onto it.

After cooking the hot water is drained off and cold water admitted for a sufficient time to cool the containers to the point where they can be handled.

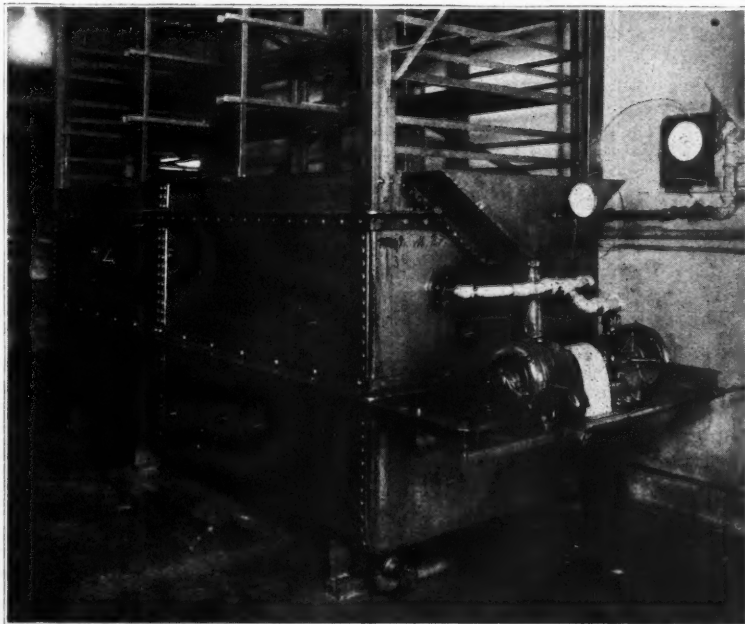
Through the arrangement of the cradle and the shelves the liability of an accident to a workman is eliminated, it being practically impossible for a man to fall into the tank when the shelves are in place.

Steel is used in the construction of the cooker, and all of the mechanism is attached to the tank, making the device a self-contained unit. The tank is furnished in sizes to accommodate from 200 to 500 hams and various heights, lengths and widths to best fit any particular location.

Power for operating the cradle is furnished by a $3\frac{1}{2}$ horse power motor and for operating the water circulating pump by a motor of $1\frac{1}{2}$ horse power. When desired power may be taken from a line shaft.

Although the tank was designed primarily for cooking hams, it can be used for other cooking purposes.

Carcass beef sells chiefly on its good looks. What ruins the looks of a carcass? How should the carcass "splitter" work to prevent this? Ask the "Packer's Encyclopedia," the meat packer's dictionary and guide.



HAM BOILING TANK WITH AUTOMATIC TEMPERATURE CONTROL.

From 200 to 500 hams can be boiled at one time with a saving in labor over ordinary methods. The tank is provided with a water circulating pump to keep the temperature constant in all portions of the tank. The hams are placed on shelves in a cradle, which is raised and lowered by power. This installation is in the plant of Adolf Gobel, Inc., Brooklyn, N. Y.

MAY MEAT REVIEW.

Improvement in the demand for smoked meats was the outstanding feature of the meat trade during the month just closed, according to the May meat and livestock review of the Institute of American Meat Packers.

Wholesale prices of practically all cured products strengthened slightly. The trade in fresh pork was fair, with prices relatively steady after a decline during the first week of the month. The beef trade showed some improvement during the first part of the month, but was unsatisfactory during the last three weeks.

The export trade improved slightly, as compared with the previous month. Prices in the United Kingdom for meats from stocks previously landed, including Wiltshire and Cumberland sides, strengthened somewhat, and there was a fair amount of c.i.f. buying of American-cut hams. The lard trade was quiet, with prices continuing considerably under parity with the domestic market. There was a fair demand for fat backs on the Continent, but the lard trade was relatively small.

In the domestic market, prices of fresh pork loins declined appreciably during the first week of the month but remained relatively steady thereafter. Fresh shoulders and Boston butts showed a downward tendency in the first part of the month but moved into consumption fairly well.

The demand for hams improved, and the wholesale prices increased slightly. Smoked picnics sold well at somewhat higher price levels. The demand for bacon was somewhat smaller than for the other smoked products, and prices showed little improvement.

The trade in dry salt meats increased, as is usual at this time of the year. There also was a seasonable increase in the demand for boiled hams and for ready-to-serve meats. Pork trimmings were in good demand.

The lard trade improved somewhat over the previous month, and prices were slightly higher.

Receipts of hogs at the leading markets were appreciably smaller than during the same month last year but were about the same as during April of this year. Average hog prices were lower during the first two weeks than during the latter part of April, and declined still further in the last half of the month.

Hogs continued to cut out at a loss.

Cattle receipts were heavier than in the previous month, arrivals during the first week of the month being the heaviest for any week so far this year. Prices of practically all grades of cattle declined as a result of the liberal receipts but advanced later in the month when receipts became smaller.

The demand for beef showed some improvement early in the month, and then fell off somewhat during the latter part. Dressed beef prices were relatively steady but declined during the last few days of the month.

Hide prices weakened slightly during the month.

The supply of Colorado lambs decreased from week to week, the biggest proportion of the receipts during the month being made up of California spring lambs. As a result of the liberal supply in the early part of the month, live prices showed some decline, but strengthened up during the third week, despite the increase in receipts, mainly because of broad outside demand. The supply was very moderate at the close and the market showed a stronger tendency.

The dressed lamb market was only fair throughout the month, with a stronger tendency toward the close.

MEAT PACKER PIONEER PASSES.

Julius Hauser, president of the Hauser Packing Co., Los Angeles, Calif., one of the largest meat packing enterprises on the Pacific Coast, died at his home in Los Angeles on May 24 at the age of 82. Mr. Hauser had been ill for some months, but up to that time in spite of his age he was almost a daily visitor to the big plant which was a monument to his early efforts, and to the enterprise of himself and his sons.

He was the first wholesale meat dealer in Los Angeles, having been identified with the meat trade there since 1882, and was the dean of meat packers of the Western part of the



THE LATE JULIUS HAUSER.

United States. The remarkable record of his enterprise was described and illustrated in an article in THE NATIONAL PROVISIONER of October 8, 1927.

He was born in Krozingen, Germany, January 7, 1847, received his early education in Germany and Switzerland, when he took up the trade of sausage making and butcher. He came to America when about 21 years of age, and settled near Sacramento, Calif., in 1876.

In 1882 he moved to Los Angeles and the city has been his home since. Locating there, he purchased the Los Angeles Meat Market at the corner of Main and First streets, and from this beginning amassed large property interests, and as his business prospered with the growth of the city he ventured into other lines, but all interwoven with the butcher and packing industry.

He opened the first wholesale meat business in Los Angeles and established his abattoir and meat packing plant on the hill on Washington street, east of Dunsmuir, in 1889.

In 1896 the retail store was moved from the First and Main-street corner to the Mott Market between First and Second.

Here he conducted the retail business until 1906, when he sold this branch to the Wreden Packing and Provision Company. This same year he moved the wholesale plant to the corner of Ninth and Santa Fe avenue, where the large plant of the Hauser Packing Company is now located.

He leaves five children. Mrs. Hauser died in 1913. The children are Edward C., Herman J., Lewis A., Frank M., and Louise Hauser Gilmore, all of Los Angeles. Frank M. Hauser is general manager and executive head of the company.

DANISH HOG SLAUGHTERS.

The total hog slaughter in Denmark during 1927 reached 5,098,000 head, an increase of 32 per cent over 1926 and 27 per cent over the former record year 1924, according to official figures just received in the foreign service of the U. S. Bureau of Agricultural Economics giving Danish slaughter by months for those years. No monthly slaughter figures for 1928 are available, but the exports of bacon from Denmark for 1928 to April 13 totaled 176,004,000 pounds against 157,342,000 pounds during the same period of last year. Slaughter during the second half of 1927 exceeded that of the first half by 4.4 per cent.

Watch the "Wanted" page for bargains.

THE NATIONAL Provisioner

Chicago and New York

Member

Audit Bureau of Circulations
Associated Business Papers, Inc.

OFFICIAL ORGAN INSTITUTE OF
AMERICAN MEAT PACKERS

Published Weekly by The National Provisioner,
Inc. (Incorporated Under the Laws of
the State of New York) at 407 So.
Dearborn Street, Chicago

OTTO V. SCHRENK, *President.*
PAUL I. ALDRICH, *Vice-President.*
OSCAR H. CILLIS, *Sec. and Treas.*

PAUL I. ALDRICH, *Editor and Manager*

GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn St.,
CHICAGO, ILL.
Telephone Wabash 0742, 0743, 3751.
Cable Address "Sampan," Chicago.

EASTERN OFFICES.

55 West 42d St., New York
Telephone Chickering 3139

TERMS OF SUBSCRIPTION INVARIABLY IN ADVANCE, POSTAGE PREPAID.

United States	\$3.00
Canada	4.00
All Foreign Countries in the Postal Union, per year	5.00
Single or Extra Copies, each10
Back Numbers, each25

Is Your Paper Late?

THE NATIONAL PROVISIONER is put on
mail trains in Chicago every Saturday
before 11 a. m. It should reach you
promptly.

If there is any delay, please save the
wrapper, mark on it the hour of delivery
to you by the carrier, and send it to THE
NATIONAL PROVISIONER, Old Colony Bldg.,
Chicago, Ill.

This will aid us in obtaining proper
service for you from the Post Office.

INSTITUTE OF AMERICAN MEAT PACKERS.

President—Oscar G. Mayer, Oscar Mayer &
Company, Inc., Chicago, Illinois.

Executive Vice President—W. W. Woods, Institute
of American Meat Packers, Chicago.

Vice Presidents—J. J. Felin, John J. Felin &
Co., Inc., Philadelphia, Pa.; P. S. Snyder, Batch-
elder & Snyder Co., Boston, Mass.; E. A. Cudaby,
Jr., Cudaby Packing Co., Chicago; J. A. Hawkins,
Allied Packers, Inc., Chicago.

Treasurer—Henry Neuhoff, Neuhoff Packing Co.,
Nashville, Tenn.

Chairman of Institute Plan Commission—Thos.
E. Wilson, Wilson & Co., Chicago.

Central Administrative Committee—Oscar G.
Mayer, ex-officio, Oscar Mayer & Co., Inc., Chi-
cago; Thos. E. Wilson, Wilson & Co., Chicago;
G. F. Swift, Swift & Company, Chicago; F. Ed-
son White, Armour and Company, Chicago; Jay
E. Decker, Decker & Brother, New York, N.Y.

Directors—For three years: Charles E. Herrick,
Brennan Packing Co., Chicago; G. F. Swift, Swift
& Co., Chicago; Elmore M. Schroth, The J. & F.
Schroth Packing Co., Cincinnati, Ohio; L. E.
Dennis, St. Louis Independent Packing Co., St.
Louis, Mo.; John R. Kingham, Kingham & Co.,
Indianapolis, Ind. For two years: J. E. Decker,
Jacob E. Decker & Sons, Mason City, Ia.; F.
Edson White, Armour & Company, Chicago; R.
T. Keefe, Henneberry & Company, Arkansas City,
Kans.; J. W. Rath, Rath Packing Co., Waterloo,
Ia.; S. T. Nash, Cleveland Provision Co., Cleve-
land, Ohio. For one year: A. T. Rohe, Rohe &
Brother, New York City; T. P. Breslin, Standard
Packing Co., Los Angeles, Calif.; W. F. Schlud-
berg, Wm. Schludberg & T. J. Kurdie Co., Bal-
timore, Md.; Thomas E. Wilson, Wilson & Co.,
Chicago.

What Is Real Farm Relief?

The veto of the so-called farm relief
bill by President Coolidge has brought
forth much comment. Some commend
his attitude while others are sharply
critical of it.

The percentage of those who really
know what the bill provided, and if put
in operation what it would do, is very
small. Lack of interest in these mat-
ters on the part of business men has
been amazing.

All over the country there has been
a belief that a bill was before Congress
that would help the farmer.

When the President and some of his
Cabinet failed to support this measure
the feeling was widespread that they
had no interest in the agricultural
community, and in the states of which
this community formed such an impor-
tant part. But nobody took the trouble
to find out what the bill really meant.
They simply took the word of its polit-
ical sponsors.

The basic principle of this so-called
farm relief measure rested on the
dumping of the surplus agricultural
products abroad. The American farmer
was placed in the position of wanting
to do what he stands in fear of having
done to him in this country. He would
throw the surplus of his farms on to
the markets of Europe at any price the
products would bring and thus place
farmers in foreign countries at an
enormous disadvantage.

Cattle raisers of this country have
made serious objection to the import of
live cattle from Canada, and have in-
sisted on a tariff on these cattle that
would make them less attractive to
feeders in the States.

In the Southern hemisphere cattle
raisers are anxious to market their beef
in the United States. They have enor-
mous potential livestock production
possibilities, but their outlet for the
product is limited. Just now the
United States is protecting its cattle
raisers through a livestock health
measure. But it is recognized that this
is only a temporary measure.

If the American farmer feels that
he is justified in dumping his surplus
products on the markets of the world,
why would not the Argentine cattle

raiser have an equal right to market
his surplus beef in the United States?

The consumer may need the beef, but
such a practice would be disastrous to
the cattle grower in the States, as he
cannot produce cattle anything like so
cheaply as can his competitor south of
the equator.

The principle of dumping the surplus
abroad in order to help the home mar-
ket has been tried out in a small way in
the meat packing industry. Too often
it has brought the exporting packer
dangerously near disaster. He had to
find some other means to make up his
losses.

The consigning of lard and certain
pork products to Europe for sale there
at the best price that could be secured
did remove product from the home
market. To an extent it had a stabiliz-
ing influence on that market, and
enabled the packer to pay a price for
livestock somewhere near what it cost
the farmer to produce it.

When done on a small scale it was
helpful. As soon as it is done to any
considerable extent it has a dangerous
influence, and is a factor that has come
near to bringing more than one organi-
zation to disaster.

That phase of the so-called farm re-
lief plan alone would make it unwork-
able. The advocates of the measure
either were not informed of what they
were advocating, or else did not know
of the experience of industry.

Agriculture needs help, but it must
be a type of help in which industry
plays an important part. The two
must be coordinated.

In agriculture, as in many types of
industry, production has been greatly
speeded up, but distribution follows the
same old cumbersome route of the
years of primitive production.

There is a policy of farm relief that
is based on the economics of the situa-
tion, rather than on its political
aspects. This policy plans relief for
the farmer at the point of his greatest
need, which is in the distribution of his
products.

The plan has none of the ballyhoo
features that the politician depends on
for his popularity. But it approaches
the primary difficulty of agriculture
and undertakes its correction.

Practical Points for the Trade

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission)

Refining Cottonseed Oil

An operator in a Latin-American country handles large quantities of crude vegetable oil and wants to know how to refine this oil. He says:

Editor The National Provisioner:

I have large oil interests here and need your help in turning out good products. I want a full description in detail on how to refine cottonseed oil.

I want to know the general way of refining cottonseed oil. For instance, it takes a certain percentage of caustic soda to do it, but I want to know if that percent in weight is of caustic soda solution or what.

Equipment.—In refining cottonseed oil for use in compound and other manufacture a cylindrical, open-top kettle with a steam jacketed cone bottom is used. This kettle has heating coils along the sides, and is provided with an agitator for the thorough mixing of both oil and refining agents. It also has a swinging suction draw-off pipe of large size.

As the crude oil is usually shipped in tank cars, most economical handling is done if the kettle is large enough to accommodate a car of oil.

The diameter of the kettle should be about the same as the depth on the straight side. The cone in the bottom should be deep enough so the soap stock can be easily run off after the refining is done.

Refining.—In the process of refining caustic soda is the reagent generally used. This comes in 700-lb. steel drums in solid form, and must be dissolved before it can be used. It is a powerful chemical and must be handled with care.

Following is a convenient means of dissolving caustic soda: Use a pick-axe and drive a number of holes through the body of the drum. The drum is then elevated and pushed over above a steel tank and then lowered into the tank, and covered with water. The drum is left in the water until all of the soda is dissolved. The solution can then be diluted to the desired strength by the addition of water.

A hydrometer is used to test the density of the caustic soda. This instrument is adjusted for use in solutions of definite temperature and the caustic soda must be at the temperatures shown on the hydrometer before it is tested.

Tests.—The grade and quality of the oil to be refined will govern the amount of caustic soda used. These are determined by laboratory tests of samples taken from the car. They consist of acid and refining tests upon the crude

oil and color readings upon the yellow oil obtained by the refining.

As soon as the acid of the oil has been determined, the refiner in the laboratory notes from a standard table with which he is supplied the amount of solid caustic necessary to neutralize the acid in the oil. To this amount of solid is added about 3-10 of 1 per cent excess.

Three refinings are then made, using different strength solutions of caustic soda, all of which, however, contain in solution the total amount of solid caustic soda previously agreed upon. In some cases it is necessary for the refiner to run more than the three tests outlined in order to definitely find out the correct strength of solution to be used in the refining.

It requires a great deal of experience on the part of the refiner before he can decide accurately the best methods of refining, so he can get the lightest colored oil possible with the least shrinkage.

The usual strength of the caustic soda used runs from 12 to 18 degs. Baumé.

The Refining Process.

In the plant the refining process is

begun by heating the oil to a uniform temperature of 85 degs. F. The weight of the caustic soda solution decided upon is then sprayed into the oil and thoroughly mixed.

The steam is turned into the coils and the kettle heated up until a proper break appears. This usually happens before the oil reaches 120 degs. F. and is in the nature of a coagulation in the shape of large globules of soap formed by the union of caustic soda and oil, together with albuminous materials existing in the crude oil.

The globules separate from the oil and attach themselves to each other, gradually growing in size and becoming heavier than the oil. During this process a part of the color of the oil goes into the soap globules. As soon as these globules begin to form in the oil the agitation is greatly reduced to avoid any tendency toward breaking them up.

Settling.—An experienced refiner will know the proper time to turn off the steam and agitation to allow the coagulated material or soap stock to settle to the bottom of the tank, leaving the clear, refined oil on the top.

The kettle is allowed to settle for several hours and over night if possible. The refined oil is then syphoned off from the kettle by means of the large swinging suction pipe with which the kettle is equipped.

Soap Stock.—The soap stock is then dropped into a tank located just below the refining kettle, and is skimmed free of any remaining oil.

Shrinkage.—It is well to weigh the refined oil to estimate the actual shrinkage in the refining operation. This shrinkage should then be compared with the shrinkage obtained in the laboratory upon the small samples, as there should be little difference between the refining shrinkage of the tank and that of the laboratory samples.

SCIENCE IN MEAT INDUSTRY.

Dr. C. Robert Moulton, director of the Department of Nutrition, of the Institute of American Meat Packers, is the author of an article entitled "Chemical Engineering in the Meat Packing Industry," which appears in the May issue of "Chemical and Metallurgical Engineering." In this article, Dr. Moulton discusses in detail scientific developments which have been made in the meat packing industry during the past several years.

Temperatures!

Do you watch them

In the hog scalding vat?

" " rendering kettle?

" " lard tank?

" " ham boiling vat?

" " sausage kitchen?

" " smoke house?

" " meat cooler?

" " tank room?

Or in a dozen other places in your plant?

If you do not, you are losing money every day.

Reprints of articles on Temperature Control in the Meat Plant which ran in THE NATIONAL PROVISIONER may be had by subscribers by filling out and sending in the following coupon, together with 5c in stamps.

THE NATIONAL PROVISIONER,
Old Colony Bldg., Chicago.

Please send me reprints on Temperature Control in the Meat Plant.

Name

Address

City

Enclosed find a 5c stamp.

Packing Pork Loins

Is there any difference in the method of wrapping and packaging fresh and frozen pork loins? An Eastern packer wants to know. He says:

Editor The National Provisioner:

How do Western packers freeze and wrap their pork loins? We operate in a rather small way, but do freeze some loins, and want to make our wrapping and packaging of them conform to standard practice.

Western packers freeze and wrap their pork loins for shipment in the following manner:

The practice is to freeze the loins as quickly as possible. The better condition the loins are in when they go to the freezer the better product will result when they are sold.

Sharp freezing temperatures of 5 to 10 degs. below zero are used. Some packers later transfer the frozen loins to temperatures of 5 to 10 degs. above zero, depending entirely on facilities. Many are of the opinion that it is better to hold the product at the lower temperatures if possible.

Some packers wrap their frozen loins in white parchment paper, others use cheese cloth, and some use brown packers' wax paper. Some use transparent wrappings for this purpose.

The method of wrapping does not vary from that employed in preparing fresh loins for the regular trade.

The lighter loins are packed in 50 lb. boxes, seldom in 25 lb. or 100 lb. On the 8/10 lb. av. there are 6 pieces to a 50 lb. box; 10/12 lb. av. 5 pieces to a 50 lb. box.

The heavier averages are generally packed in 100 lb. boxes, there being 8 pieces of the 12/15 lb. av. and 6 pieces of the 16/20. Should they be packed in 50 lb. boxes, just half the number of pieces would be included.

Tripe for Sausage Use

How should tripe be prepared for use in the manufacture of sausage? An Eastern sausage maker writes as follows regarding this:

Editor The National Provisioner:

What is the method of handling tripe to be used in making bologna? That is, how is it handled from the killing floor to the sausage room? How long must the tripe be in cure, and so on?

The inquirer asks regarding the handling of tripe for use in the manufacture of bologna.

The tripe should be trimmed from the paunch, well washed and all melts removed. It should be scalded and scraped as soon after being taken from the carcass as possible.

Scald at a temperature of 130 to 140 degs. F., then scrape and put in a vat of cold water. Here it is handled

promptly and inspected for cleanliness.

It is then taken to the cooking vat and cooked at a temperature of 212 degs. F. for 3 hours and 15 minutes. At the expiration of the cooking time shut off the steam, turn on the cold water and chill in the same vat in which it is cooked.

It is a good plan to keep stirring the tripe while it is cooling to eliminate excess tallow.

After it is thoroughly chilled, which will require not less than four hours and not over 12, the tripe is given another and thorough cleaning.

It is then trimmed, one-fourth inch trim being sufficient, the finisher being careful not to throw good pieces of tripe away with the skin. Then wash in water at a temperature of 40 degs. F. and do not leave in the water any longer than is necessary to wash.

Then put in plain mild pickle. This should be done within 24 hours after the tripe comes from the carcass. If it is to be used immediately for sausage the pickle is not necessary. On the other hand, plain pickled tripe also can be used for sausage but it must not be held in this pickle longer than 72 hours.

If not used within that time, it should be placed in vinegar pickle of about 55 grain strength and left for about three weeks before it is ready to be sold as pickled tripe.

Tripe loses more than half its weight in the process of preparation.

Do you use this page to get your questions answered?

Frankfurt Costs

Are your frankfurts making money for you?

The only way to *know* is to make frequent tests. Cost of materials is likely to change overnight, and will cause a lot of trouble if you don't know at all times just what it costs you to make them.

THE NATIONAL PROVISIONER'S Revised Sausage Test Card will help you in your figuring. Send for a supply on the coupon below:

The National Provisioner,
Old Colony Bldg., Chicago.

Please send me.....Sausage Test Cards. I want to keep posted on my frankfurt costs.

Name

Street

City State

Single copies, 2c; 26 or more, 1c each; quantities at cost.

The Superintendent

This column is for the man who runs the plant—or who hopes to run it some day. The every-day problems of the packinghouse and sausage plant operator will be discussed here.

Superintendents and foremen are invited to use this column as their own. Send in your comments and criticisms.

CARE OF RUBBER BELTS.

By W. F. Schaphorst.

There are locations in the meat packing plant, particularly where there is considerable moisture, where rubber belts are an advantage and with reasonable care will give better service at less cost than leather belts.

Rubber belts should receive the same care and attention that leather belts receive, except that rubber belts do not require a dressing of any kind, as do the poorer grades of leather belts.

The efficiency of any belt may be considerably impaired by the too liberal use of any dressing. Oil is more or less the life of most leathers. A leather belt must usually have sufficient oil to keep it soft and pliable.

A high grade leather belt seldom requires dressing. But the application of dressings containing resin—which to some extent gives the belt a better grip—has a tendency to collect dirt and will soon form a smooth surface on both the pulley and the belt, thereby reducing the gripping qualities. The belt will soon slip. Slip causes wear and power loss.

Belts and pulleys should be kept free of all foreign substances if it is expected that they shall perform properly. Keep belts clean, straight, and as free from imperfect joints as possible.

Shafts and pulleys that are not properly aligned will shorten the life of a belt. Floors will settle, bearings become worn, and bolts and keys will loosen, all of which help to throw the machinery out of alignment and cause belts to wear unnecessarily.

Where machinery is so out of alignment as to require guides to keep a belt in place, the guides will wear the edges of the belt badly. Rubber and fabric belts will show wear on their edges much sooner than will a leather belt. The wearing of the edges of a rubber belt will open up the plies, and as trimming will not add to its lasting qualities it will soon become so worn as to be worthless.

This is true of any fabric belt as well as the best rubber. In fact, guides are hard on leather belts too—on all kinds of belts.

A close watch on the shafting and belting and keeping the shafting properly aligned will reduce belting cost materially. It will be found well worth the time and attention required.

== AFTER 18 MONTHS ==

of Daily Operation in Sausage Kitchen, We present These

== FACTS: ==

AUTOMATIC LINKER *produces per hour 10,000 six inch links
12,000 five inch links, 14,000 four inch links.*

AUTOMATIC LINKER *makes uniform sizes of unselected casings.*

AUTOMATIC LINKER *handles all kinds of casings...*

AUTOMATIC LINKER *reduces labor cost to 25¢ per cwt.*

AUTOMATIC LINKER *permits full view of linking process.*

AUTOMATIC LINKER *is operated by unskilled labor...*

AUTOMATIC LINKER *is thoroughly cleaned within five minutes.*

AUTOMATIC LINKER *is reliable. Operates continually without mechanical trouble.*

AUTOMATIC LINKER *is now in daily use in all the big Metropolitan Sausage Kitchens.*



AUTOMATIC LINKER, INC.

152 WEST 42ND ST., NEW YORK, N.Y.

PHONE: WISCONSIN 0986, 5681-2-3 + FACTORY: NEWARK, N.J.

A Page for the Packer Salesman

Packer Salesman's Problems

Theory and Practice in Selling Packinghouse Products

By T. R. Bradley

(EDITOR'S NOTE.—At the request of THE NATIONAL PROVISIONER Mr. Bradley, a packinghouse salesman and sales manager of long experience, has prepared a discussion of the problems of the packinghouse salesman.

The first instalment discussed the relative position of the packer salesman in the industry, and the need for training.

In this instalment Mr. Bradley discusses the need for packer salesmen to know the product they try to sell, and the difference between salesmen and "order takers."

Knowledge of Product Essential.

Certain types of packer representatives are often referred to as "order takers," to distinguish them from salesmen possessing the true qualities of salesmanship. Such a characterization implies, among other things, a decided lack of knowledge of the products the salesman is trying to sell.

Unless there is unusual demand for a commodity, it is next to impossible to sell it unless the salesman knows something about it. The more he knows about it, the easier it is to sell.

Sales result from an equal balancing of sales pressure with sales resistance. Without a thorough knowledge of his product, the packer salesman often finds himself unable to cope with the sales resistance.

Instead of being aggressive, he finds himself continually assuming the defensive. The so-called "hard boiled" dealers take delight in placing him in this position.

Thus the sales pressure is lowered, the salesman becomes *negative* rather than *positive*, and his sales talk is ineffective.

How much is the salesman's efficiency lowered by his lack of knowledge?

The ratio cannot be determined definitely. But let us say, at least, that it exists and is attested by the results. Assuming that the salesman has selling ability, the returns from his efforts will be in direct proportion to his knowledge and training.

How can the packer salesman acquire this knowledge?

Should Go to School in Plant

The easiest way would be to spend some time in the plant, making a study of the production and manufacturing processes before starting out to sell. The time required for this schooling depends upon circumstances and the salesman's ability to learn.

But the greater amount of such training he gets, the better foundation he will have upon which to build when he goes out on his territory to engage in competitive merchandising.

If it is not possible for the salesman to secure plant training before assuming his duties as a salesman, how will he overcome the handicap?

Is his case hopeless? Decidedly not. He will need more courage, perhaps, than he would otherwise.

He must have ambition and initiative. These qualities furnish the motive power for hard work which is all essential to progress.

What New Salesman Needs

To be more specific:

The new salesman needs to be alert. He should ask questions.

Some friend who knows meat cuts can render him valuable assistance by teaching him the various cuts and different grades of meat. He can make occasional trips through the plant on Saturdays and "off" days. *He should read* and, if possible, take a course of study in packing operations.

There are more than one means to the same end; and it is up to the salesman to acquire, by his own individual efforts, any essential training that he is lacking when he starts out to sell meats.

He must provide himself with suitable weapons in the battle for supremacy in this highly competitive industry, if he wishes to succeed.

In his next article Mr. Bradley will discuss the ability to make sales.

WORK AND PROGRESS.

The basis of all success is work. The meat salesman who expects to make any great headway without working hard is due for disappointment. "More work and less worry" is an appropriate slogan for the packer salesman.

I choose to SELL
in
'28



Do your salesmen see this page every week?

Your Sales Talk

Important to Know What Not to Say to Customers

In selling meats and meat products it is just as important to know what not to do, as what to do.

Psychology plays an important part in the selling game—more important than many salesmen realize—and the wrong word spoken or thought given in a sales talk not infrequently loses an order.

A veteran meat salesman thinks it is important that meat salesmen realize this fact, and he gives here some of the things he has learned by experience to avoid when talking with customers.

He says:

Editor THE NATIONAL PROVISIONER:

In the many years I have been selling meats I have learned by costly experience some of the things not to do. I am giving them here for what they may be worth.

The list is not complete, but it will serve as a starter for the new man in the game, and may be of interest to some of the veterans.

Be positive. Avoid negative statements.

"I don't suppose you need any hams today" is very sure to convince the retailer that he doesn't.

Stick to business, and avoid expressions that bring up unpleasant thoughts.

"This weather is too hot for comfort" may get the customer to thinking about his own troubles, to the extent that he will have no thoughts for what you are telling him.

"I see the ready-to-serve meats are not moving well." "I think the market will be easier in a few days." "People can hardly be expected to eat much meat in warm weather."

These and similar statements do not leave a healthy reaction with the customer. It is better to avoid them. They are destructive rather than constructive.

Avoid reference to competitive brands and competitor's prices.

"If Blank's price is right, that is the place to buy," is poor policy. The customer is very likely to take you at your word.

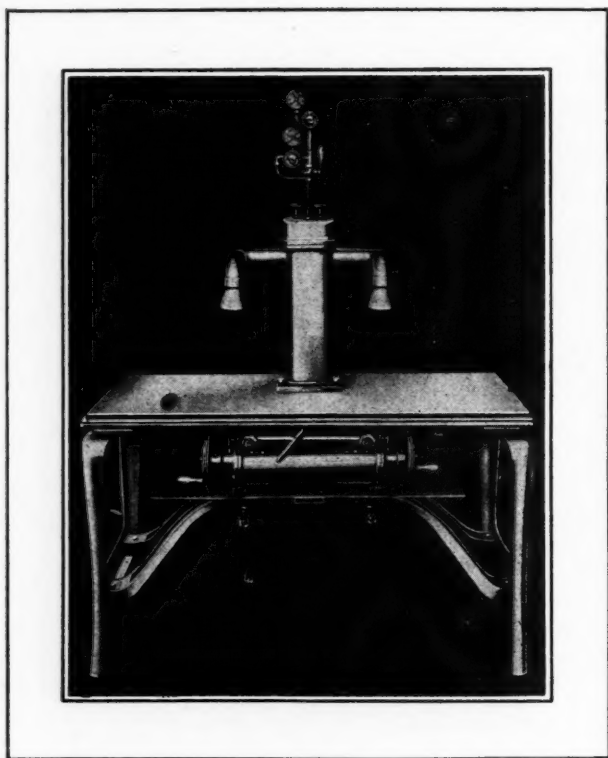
Don't put off or neglect opportunity. Make it a practice to see and talk to a customer once you are in his store.

"You're busy now, 'phone me at the plant," is poor policy. It is your business to sell the customer, and not to expect him to hand you an order.

Yours very truly,

OPTIMIST.

THE FEE MACHINES



3. *Accurate Weighing and Filling Saves Time*

RADICALLY different in operation is the Fee Weighing and Filling Machine (Low Pressure Type) as compared to the usual hand methods of filling viscous materials such as lard, grease, peanut butter, medicinal salves and creams, jam, mayonnaise, etc., into packages.

Instead of partially filling a container, weighing it on a scale, making up full weight by adding a spatula or two more of product, and then wiping off the drip or overflow, the Fee machine operator merely places empty containers alternately under each spout, and removes the filled, but not overflowing package.

The Fee machine *accurately* measures out exactly the weight of product for each package and deposits it quickly and smoothly at practically atmospheric pressure in the container. That's all there is to it. No need to check weights; the quantity is right the first time. No need to add or take away a little with a spatula. And nothing to wipe off afterwards.

The time saving is enormous, to say nothing of the fact that no particular skill on the part of the operator is required.

And if you want to fill another product, the machine is quickly and easily cleaned by simply blowing compressed air or steam through the pipes for a minute or two!

When making inquiry, please tell us the nature of your product and the sizes of packages you are using.

AMERICAN MACHINE & FOUNDRY CO.

Sales Offices, 511 Fifth Ave., New York City
Works, 5502-5520 Second Ave., Brooklyn, N.Y.

AUTOMATIC MACHINERY

Provision and Lard Markets

WEEKLY REVIEW

Market Quiet—Trend Lower—Support Limited—Packers Continue to Sell—Hogs Barely Steady—Run Fair—Outward Movement Light—Domestic Trade Satisfactory.

The developments in the hog market the past week showed very little change from the conditions that have ruled of late with the volume of trade moderate, the trend easy, and the undertone rather heavy. Persistent moderate hedge pressure from packers on lard, together with liquidation at times, on weakness in grains, served to make for a lower range. The downturns were also the result of the large stocks and a run of hogs to market somewhat in excess of anticipations.

The hog level was barely steady, and on the whole, there was little inducement to take hold of the constructive side. The price level ruling at this time is considered as moderate, yet the trade as a whole is inclined towards the belief that still lower levels will be registered during June and July or before the time of the season when the stock usually begins to decrease in volume.

The liberal available supplies of cotton oil and the large lard stocks make for a bearish statistical position in edible greases. This is having the effect of restricting speculative trade as well as consuming demand to some extent. It is argued that the consumer will be inclined to let the packer carry the surplus until such time as the general situation shows signs of shaping up for the better.

Domestic trade the past week was again fairly good, and it continues evident that lard is still getting some of the business that ordinarily goes to compound interests. The demand, however, is not sufficiently broad to offset the hog run and bring about further decreases in the stocks, partly the result of spasmodic export trade. The clearances the past week were somewhat lighter than they have been recently.

Hog Run Larger.

The receipts of hogs at the leading western markets for the week ended May 26 were about 577,000 against 504,000 the previous week and 581,000 the same time last year. Total receipts since February 25 have been about 7,496,000 against 6,705,000 the same time last year. The average price of hogs at Chicago, was \$9.65, against \$9.65 the previous week, and \$9.25 the same time a year ago.

While the expectations are that lower levels will be experienced in the near future, the fact remains that the market has discounted this situation to some extent. It is true that lard is still carrying a large load of hedges

and that the market is readily susceptible to selling pressure at times, but there are other conditions to be considered as some in the trade see it. One important feature is the better agricultural price levels than a year ago, particularly in the south where it is felt that a broad demand for pork meats will be experienced later on.

Against this, however, some point to the unemployment situation over the country, and also to the fact that the number of hogs in the country are maintained at large figures. The corn-hog ratio, however, it is felt has brought about some decrease in the number of hogs in the country but it will be some time before the actual figures will be available.

The new corn crop is progressing very favorably under ideal weather. This has taken the edge off the corn market even though the position of old cash corn is strong. The corn price level will be a vital factor during the next few months, and with the corn crop in the ground two to three weeks earlier than last year, the tendency is to feel that the feedstuffs level will work to the advantage of the hog raiser considerably more so than it has for some months past.

PORK—Demand at New York was moderate but prices ruled quite steady, with mess quoted at \$31.50; family, \$34.50@36.50; fat backs, \$27.00@30.00. At Chicago, mess pork was quotable at \$29.00.

LARD—Domestic trade was fair but export interest rather quiet. At New York, prime western was quoted at \$12.30@12.40; middle western, \$12.10@12.20; city, 11½¢; refined Continent, 12¼¢; South America, 14¢; Brazil kegs, 15¢; compound car lots, 12½¢; less than cars, 12¼¢. At Chicago, regular lard in round lots was quoted at 12½¢ under July; loose lard, 82½¢ under July; leaf lard 110 under July.

BEEF—Trade in the east was reported light but the market steadily held. At New York, mess was quoted at \$22.00@23.00; packet, \$24.00@26.00; family, \$27.00@28.00; extra India mess, \$39.00@40.00; No. 1 canned corn beef, \$3.40; No. 2, 6 lbs. \$6.00; South American, \$16.75; pickled tongues, \$55.00@60.00 per barrel.

See page 39 for later markets.

BRITISH PROVISION CABLE

(Special Cable to The National Provisioner.)

Liverpool, June 1, 1928.

General provision market steady but dull. Demand is improving for A. C. hams and picnics. Square shoulders fair, spot prices being 2s stronger than last week. Pure lard slow.

Today's prices are as follows: Liverpool shoulders, square, 67s; hams, American cut, 86s; hams, long cut, 90s; Cumberland cut, 81s; short backs, 81s; picnics, 65s; bellies, clear, 81s; Canadian, 93s; spot lard, 60s 6d; Wilshire, none.

AMERICAN LARD IN EUROPE.

A somewhat dull market for lard during April in a number of European countries due in part to the Easter season is reported in cable dispatches to the Department of Commerce reviewing the situation.

Lard importers brought large stocks into France just prior to the duty increases which went into effect on March 16, and as a consequence practically no orders for replenishment have been placed since. Importers hope to enjoy a fair market at the end of about two months, when these stocks will have been exhausted. The certificate requirement which is expected to prevent imports of Dutch lard goes into effect on April 26, and in the meantime, Dutch exporters are taking large orders.

The market for American lard in Belgium has been dull, as a result of the adequate supplies of both domestic and Dutch lard. The recent governmental measure prohibiting the purchase of Dutch lard by the Belgian army has not had the stimulating effect on the American lard that had been anticipated. In fact, large quantities of Dutch lard continue to enter Belgium for the general market.

The satisfactory turnover in sales of American lard in Czecho Slovakia continued till the end of March when a sudden setback developed due to slacker demand and increased consumption of domestic butter and margarine. Slightly higher prices for American lard did not affect sales nor has any material competition from Hungarian, Yugoslav or Dutch lard resulted.

Quotations for American lard have previously been uniform but recently two price levels, the one about \$1 per 100 kilos higher than the other, have been noted as a result of regroupings in the American industry. The difference in quotations for the same grade of product has caused confusion and is considered to be unhealthy by the dealers.

Austrian refiners are now covering practically all requirements with American steam lard, principally secured through New York brokers or from small packers. Austrian provincial demand for fine lard is fair. American lard is cheaper than Austria can produce it.

American lard is now going to Yugoslavia, through Trieste. The present prices of American and Yugoslav lard show only a slight difference, even inclusive of duty on the former. Yugoslav inquiries for American steam lard are increasing, but as yet there is no prospect of bacon business. The Czecho Slovak market for lard and fat backs is quiet, with early revival expected.

There have been no developments of

importance in the lard import situation in Poland during the first quarter of 1928. The situation as between American and Dutch brands shows the supremacy of the former to become even more pronounced, notwithstanding the fact that Dutch prices are below American.

MEAT AND FAT EXPORTS.

Exports of meats and fats during April, 1928, and for the four months ended with April, 1928, with comparisons for the same periods last year, are given by the U. S. Department of Commerce as follows:

APRIL.	1928.	1927.
Total meats and meat products, lbs.	35,000,627	31,613,931
Value	\$ 5,704,984	6,347,472
Total animal oils and fats, lbs.	66,191,859	81,425,547
Value	\$ 8,305,256	10,567,789
Beef and veal, fresh, lbs.	116,391	134,514
Value	\$ 24,877	27,167
Beef, pickled, etc., lbs.	647,471	1,593,862
Value	\$ 83,660	165,519
Pork, fresh, lbs.	1,156,122	997,948
Value	\$ 179,198	200,438
Wiltshire sides, lbs.	58,329	56,751
Value	\$ 8,750	9,947
Cumberland sides, lbs.	675,192	362,130
Value	\$ 90,234	74,257
Hams and shoulders, lbs.	11,258,051	10,007,399
Value	\$ 1,846,093	2,206,064
Bacon, lbs.	10,082,693	7,417,281
Value	\$ 1,294,545	1,330,223
Pickled pork, lbs.	\$ 339,713	331,501
Value	\$ 5,849,420	8,271,286
Oil, lbs.	768,706	916,711
Value	\$ 56,553,792	67,345,009
Lard, lbs.	\$ 7,061,429	8,935,803
Value	\$ 2,070,877	2,046,399
Neutral lard, lbs.	\$ 268,981	376,509
Value	\$ 354,749	674,162
Lard compounds, animal fats, lbs.	\$ 48,249	78,330
Value	\$ 92,134	128,333
Margarine of animal or vegetable fats, lbs.	\$ 10,712	16,738
Value	\$ 223,693,072	24,742,148
Cottonseed oil, lbs.	\$ 304,966	472,071
Value	\$ 589,486	402,487
Lard compounds, vegetable fats, lbs.	\$ 75,505	33,770
Value		

FOUR MONTHS ENDED APRIL.

1928.	1927.
Total meats and meat products, lbs.	147,369,691
Value	126,330,237
Total animal oils and fats, lbs.	324,631,846
Value	283,274,731
Beef and veal, fresh, lbs.	\$ 841,970,031
Value	36,884,538
Beef, pickled, etc., lbs.	792,215
Value	720,147
Pork, fresh, lbs.	160,736
Value	137,587
Wiltshire sides, lbs.	2,522,799
Value	5,897,926
Cumberland sides, lbs.	\$ 329,748
Value	345,061
Hams and shoulders, lbs.	5,458,538
Value	2,984,196
Bacon, lbs.	\$ 854,238
Value	586,835
Pickled pork, lbs.	284,891
Value	170,838
Oil, lbs.	\$ 43,235
Value	35,848
Lard, lbs.	1,981,526
Value	1,568,631
Neutral lard, lbs.	\$ 294,624
Value	315,681
Lard compounds, animal fats, lbs.	44,461,347
Value	38,643,648
Margarine of animal or vegetable fats, lbs.	\$ 7,510,708
Value	8,496,229
Cottonseed oil, lbs.	47,750,496
Value	35,641,110
Lard compounds, vegetable fats, lbs.	\$ 6,250,625
Value	6,214,277
Oil, lbs.	10,063,514
Value	8,675,941
Lard, lbs.	\$ 1,376,047
Value	1,222,921
Neutral lard, lbs.	20,884,407
Value	31,656,739
Lard compounds, animal fats, lbs.	\$ 2,885,626
Value	3,347,732
Margarine of animal or vegetable fats, lbs.	287,014,578
Value	230,110,473
Cottonseed oil, lbs.	\$ 836,896,698
Value	30,947,239
Lard compounds, vegetable fats, lbs.	10,270,838
Value	7,705,781
Oil, lbs.	\$ 1,577,514
Value	1,152,284
Lard, lbs.	1,832,596
Value	4,519,628
Neutral lard, lbs.	\$ 240,455
Value	511,553
Lard compounds, animal fats, lbs.	258,495
Value	284,476
Margarine of animal or vegetable fats, lbs.	\$ 39,324
Value	44,218
Cottonseed oil, lbs.	31,583,319
Value	27,285,380
Lard compounds, vegetable fats, lbs.	\$ 2,737,783
Value	2,296,318
Oil, lbs.	2,001,202
Value	1,933,673
Lard, lbs.	\$ 263,013
Value	242,506

CANADIAN EXPORTS TO U. S.

Declines in the export to the United States of live hogs and of all meats except mutton, and a considerable increase in live cattle, are shown in the report of Canadian exports for April, 1928, compared with April, 1927.

The figures are reported by the Dominion Live Stock Branch as follows:

CATTLE.	Apr., 1928.	Apr., 1927.
To Great Britain, No.	1,222	1,222
To U. S. A., No.	4,256	1,857
Total	4,256	3,133
CALVES.		
To U. S. A., No.	6,160	8,114
Total	6,160	8,114
HOGS.		
To U. S. A., No.	892	14,592
Total	904	14,592
SHEEP.		
To U. S. A., No.	85	144
Total	85	144
BEEF.		
To Great Britain, lbs.		
To U. S. A., lbs.	2,136,500	3,072,200
Total	2,334,100	3,331,800
BACON.		
To Great Britain, lbs.	2,467,000	3,022,100
To U. S. A., lbs.	247,300	374,200
Total	2,752,900	3,424,800
PORK.		
To Great Britain, lbs.	90,100	354,000
To U. S. A., lbs.	407,100	1,015,800
Total	593,000	1,481,700
MUTTON.		
To Great Britain, lbs.		
To U. S. A., lbs.	44,400	11,200
Total	66,200	45,900

CASINGS IN EUROPE.

French markets are overstocked with sausage casings and prices are going down, according to cable advices to the U. S. Department of Commerce. American packers quotations of \$90 per 100 sets of North American middles, \$60 for Brazilian middles and \$40 for beef rounds are too high to find favor in the French market, domestic grades being available in ample quantities at much under those quotations.

In Czechoslovakia American offerings of beef rounds during April are reported as below normal due to exhausted stocks. The shortage was supplied by goods of Russian origin. Sales of beef middles were slack. Sheep casings showed a strong tendency, but hog casing prices declined due to unsatisfactory demand.

BRITISH MEAT IMPORTS.

Meat and lard imports into Great Britain during April, 1928, as reported in cable dispatches to the U. S. Department of Commerce are shown in the following table:

	Bacon, lbs.	Hams, lbs.	Lard, lbs.
Sweden	5,264,000		
Denmark	32,752,000		
Netherlands	9,744,000		
United States	5,600,000	6,608,000	2,016,000
Free States	3,360,000		
Canada	2,576,000	784,000	
Others	4,480,000	590,000	2,912,000

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under federal inspection at New York City, N. Y., are officially reported for the week ended May 26, 1928, with comparisons, as follows:

Western drsd. meats:	Week ending May 26.	Prev. week.	Cor. week, 1927.
Steers, carcasses	7,950	7,849½	8,645½
Cows, carcasses	455	418	373
Bulls, carcasses	120	108	112
Veals, carcasses	11,804	10,438	11,875
Lambs, carcasses	19,429	20,551	21,339
Mutton, carcasses	5,011	5,409	5,750
Beef cuts, lbs.	203,346	170,742	751,883
Pork cuts, lbs.	1,117,105	1,152,496	1,380,094
Local slaughters:			
Cattle	8,791	10,168	10,504
Calves	15,229	16,452	17,280
Hogs	51,427	48,328	51,797
Sheep	46,755	47,735	46,833

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection for the week ended May 26, 1928, with comparisons are officially reported as follows:

Western dressed meats:	Week ending May 26.	Prev. week.	Cor. week, 1927.
Steers, carcasses	2,715	2,343	3,370
Cows, carcasses	1,351	1,550	2,036
Bulls, carcasses	57	70	39
Veals, carcasses	1,896	1,913	1,778
Lambs, carcasses	9,268	11,289	12,782
Mutton, carcasses	1,713	1,412	1,949
Pork, lbs.	312,581	467,861	328,428
Local slaughters:			
Cattle	1,328	1,442	1,362
Calves	2,263	2,462	2,410
Hogs	10,344	9,742	11,966
Sheep	3,017	4,189	3,896

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under city and federal inspection at Philadelphia, Pa., for the week ended May 26, 1928, with comparisons, were as follows:

Western dressed meats:	Week ending May 26.	Prev. week.	Cor. week, 1927.
Steers, carcasses	2,350	1,949	2,756
Cows, carcasses	868	1,049	917
Bulls, carcasses	352	359	113
Veals, carcasses	2,260	1,820	2,237
Lambs, carcasses	9,372	8,986	9,509
Mutton, carcasses	1,628	1,885	1,969
Pork, lbs.	466,023	332,936	334,274
Local slaughters:			
Cattle	1,092	1,757	2,708
Calves	2,850	2,910	3,463
Hogs	17,906	19,229	15,338
Sheep	4,526	2,398	4,782

MEAT INSPECTION CHANGES.

Recent changes in the federal meat inspection service are reported as follows:

Inspection granted—M. Kingan Provision Co., Kingan & Co., Inc., 700-728 Brook Ave., New York City; Southern Meat Corporation, Eighth St. and Talleyrand Ave., Jacksonville, Fla.

Meat inspection extended—F. A. Ferris & Co., 262-272 Mott St., to include Otto Stahl, Inc., New York City; Abraham Plaut, 307-319 Johnson Ave., to include S. & H. Plaut and the Boro Veal & Mutton Co., Inc., Brooklyn, N. Y.

Buyers of Straight or Mixed
Carlots of Beef, Lamb,
Fresh Pork, Provisions, Poultry

H. C. BOHACK & Co.
Inc.

BROOKLYN, N. Y.

Handling only the highest quality meat

Operators
of 421
Food Markets

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The market the past week has been moderately active and barely steady, a fair business passing in extra f. o. b. New York at 8½c. Consuming demand was more in evidence at that level, and although the run of cattle was again fairly good, producers were less inclined to press tallow business. As a result the market has taken on a steadier tone.

Buyers, however, were not inclined to pay up in their ideas. As a consequence, trade quieted, with both sides awaiting developments. Other soapers materials were barely steady and demand for greases in general was quite moderate.

At New York, special was quoted at 8c; extra, 8½c; edible, 9½c. At Chicago, trading in tallow continued very quiet, as far as the larger packers were concerned, while a fair trade amongst smaller packers at slight discounts under the market was reported. Renderers prime tallow sold f.o.b. Chicago at 8¼c and No. 1 at 8½c. At Chicago, edible was quoted at 9½@9¾c; fancy, 8¾c; prime packer, 8½@8¾c; No. 1, 8½c; No. 2, 7@7½c.

STEARINE—A heavy position continued in evidence in stearine at New York. Dullness in compound trade made for a lack of interest in oleo stearine. The market was quoted at 10c nominal, with indications that that price might be shaded on firm bids. At Chicago, the market was also quiet and barely steady, with oleo quoted at 10½c.

OLEO OIL—Buying interest was at low ebb and the market in the east was irregular. Extra at New York was quoted at 14½c; medium, 12½@14c according to quality and the lower grades, 12½@13½c. At Chicago, demand was reported slow and the market about steady with extra quoted at 14½c.

See page 39 for later markets.

LARD OIL—Demand was rather quiet and routine at New York but the tone was very steady. Edible was quoted at 16¼c; extra winter, 13¼c; extra, 12¾c; extra No. 1, 12¼c; No. 1, 11¾c; No. 2, 11¾c.

NEATSFOOT OIL—A moderate business in small sized lots was reported in this market, but with offerings limited, the tone was firm. At New York, pure was quoted at 15½c; extra, 12½c; No. 1, 12c; cold test, 18½c.

GREASES—The market for greases at New York ruled quiet. There was a fair business in superior house grease at 7½c, with producers holding for ¼c more. Generally, the demand for greases was slow, however. The tone was barely steady and was influenced somewhat by tallow and other competitive markets. Buyers were inclined to back away from offerings, but it was evident that sentiment, on the whole, was more mixed at the lower range.

At New York, yellow and house was quoted at 7½@7¾c; A white, 7¼@7½c; B white, 7¼@7½c; choice white, 9½c. At Chicago, demand for greases

was quiet, although smaller packers reported a fair trade at slight discounts. Choice white grease sold equal to 8½c Chicago. Trading on low grades was small. At Chicago, brown was quoted at 7@7½c; yellow, 7½@7¾c; B white, 8@8½c; A white, 8@8½c; choice white, 8½c.

By-Products Markets

Chicago, May 31, 1928.

Blood.

South American blood sold at \$4.75 c. i. f. but big packer blood is quoted at \$5.00@5.25.

	Unit Ammonia.
Ground and unground	\$5.00@5.25

Digester Hog Tankage Materials.

Offerings of feeding tankage are light and the market is quiet. Some sales of high grade ground have been made under the nominal quotation of \$5.50 & 10.

	Unit Ammonia.
Ground, 11½@12% ammonia	\$4.50@4.75
Unground, 11½ to 12% ammonia	@5.40 & 10
Ground, 6 to 8% ammonia	4.00@4.25
Unground, 6 to 8% ammonia	3.90@4.15
Liquid stick, 7 to 11% ammonia	4.00@4.25

Fertilizer Materials.

Sales of high grade 10 per cent ground at \$4.50 and 10 Chicago. Low grade bone tankage in demand.

	Unit Ammonia.
High grd., ground, 10% am.	\$4.50 & 10
Unground, 11½ to 12% ammonia	@5.40 & 10
Bone tankage, low grade, per ton	23.00@25.00n
Bone tankage, low grade, per ton	24.00@25.00

Bone Meals.

Little trading in this market, most of the product being deliverable on contract.

	Per Ton
Raw bone meal	\$55.00@60.00
Steam, ground	@30.00
Steam, unground	@28.00

Cracklings.

The market for cracklings is strong with this product in good demand for prompt and future.

	Per Ton.
Hard pressed and exp. unground, per unit protein	\$ @ 1.30
Soft prsd. pork, ac. grease & quality	@80.00
Soft prsd. beef, ac. grease & quality	@50.00

Gelatine and Glue Stocks.

Some demand for cattle jaws, skulls and knuckles. Junk bones nominally \$28@30 per ton Chicago. Little trading in pig skin scraps.

	Per Ton.
Kip and calf stock	\$ @40.00
Rejected manufacturing bones	52.50@55.00
Horn piths	45.00@46.00
Cattle jaws, skulls and knuckles	@40.00
Sinews, pizzles and hide trimmings	@35.00
Pig skin scraps and trim., per lb.	4.00@4.25cn

Horns, Bones and Hoofs.

Sales of cattle hoofs have been made

at \$40, Chicago. Junk bones \$28@30, Chicago.

	Per Ton.
Horns, according to grade	\$40.00@150.00
Round shin bones	55.00@ 65.00
Flat shin bones	55.00@ 60.00
Cattle hoofs	40.00@ 45.00
Junk bones	28.00@ 30.00n

(Note—Foregoing prices are for mixed carloads of unsorted materials, indicated above.)

Animal Hair.

Contracts still open for summer coil or field dried hog hair.

Coil and field dried	1¼ @ 2c
Processed grey, per lb.	3 @ 5c
Cattle switches, each*	4 @ 5¼c

*According to count.

EASTERN FERTILIZER MARKET.

(Special Report to The National Provisioner.)

New York, May 29, 1928.

Ground tankage for prompt shipment is selling at \$4.75 & 10c f. o. b. New York for the regular grade, with some lower grades offered at \$4.50 & 10c f. o. b. local points. South American offerings are hard to find as some sellers have sold up for a month or two and do not care to offer at present.

Last sale of dried blood for local material was at \$4.75 which is the present quotation. South American sold at \$4.75 c. i. f. for June shipment and more is offered at this price.

Nitrate of soda is lower at most ports as the demand has dropped for prompt shipment, but a good demand from the south is expected later on for top dressing.

On account of the holiday, trading this week was on a small scale.

BY-PRODUCTS FROM ARGENTINA.

By-products exports from Argentine packing plants are shipped to practically every country in the world, according to a recent report to the U. S. Department of State made public by the Department of Commerce.

Germany and the United States account for practically all casings, while England leads in the purchase of stearine and oleomargarine. Tallow exports go principally to Holland, England and Germany, but Japan, Egypt, Russia, and Africa also have a share in this trade. The United States is by far the best market for fertilizers of all kinds, followed by Germany.

The Argentine by-products exports of 1927 compared with those of the previous year are shown in the following table:

	1927.	1926.
	lbs.	lbs.
Stearine	7,012,000	4,956,000
Margarine and Palmatine	3,418,000	2,114,000
Tallow, etc.	229,062,000	182,462,000
Fertilizers	83,528,000	71,064,000
Bones	124,820,000	93,872,000
Dried blood	24,716,000	21,664,000
Casings	21,190,000	21,544,000

THE KENTUCKY CHEMICAL MFG. CO., Inc.

COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings

Both Soft and Hard Pressed

Hoover Acts on Cotton Oil Trading Controversy

Differences between New York cottonseed oil trading interests and Southern traders over the form of contract used on the New York Produce Exchange will be settled through a committee appointed by Secretary of Commerce Herbert Hoover at the request of the trade.

This committee was completed last week and its first meeting will be held in New York City on Monday, June 4. The committee includes the following:

Julius Barnes, former head of the U. S. Grain Corporation, chairman.

E. G. Montgomery, chief, Foodstuffs Division, Department of Commerce, secretary.

Charles E. Herrick, former president Institute of American Meat Packers, Chicago.

William R. Meadows, cotton technologist, Chicago Board of Trade.

George S. Patterson, attorney, Philadelphia.

George A. Zabriskie, flour merchant, New York City.

A bill was introduced at the last session of Congress at the instance of Texas cottonseed oil interests and traders on the New Orleans Cotton Exchange, to provide "a dependable cotton oil option contract" and "to protect the producer of crude oil and the grower of cottonseed from market manipulation."

After several hearings it became evident that cooperation offered a better way out than controversy, and both

sides appealed to Secretary Hoover—in whom they had complete confidence—to settle the matter. Mr. Hoover agreed to appoint a committee to go into the matter, provided both sides would abide by the action of the committee.

This was quickly agreed to, and Mr. Hoover sought a group of men, in whose judgment and fairness both sides might have confidence, to act in the matter. The committee as completed includes some of the outstanding business leaders of the country. It will hold its first hearing on Monday.

TEXAS CRUSHERS MEETING.

On Wednesday, May 30, at Corpus Christi, Tex., the Texas Cotton Seed Crushers' Association closed the most enthusiastic and constructive meeting, with the largest attendance, in the history of the organization. A spirit of optimism prevailed throughout the meeting. Important steps were taken looking toward an enlargement of the research and educational work of the association, and its advertising program for cottonseed products as well.

Election of officers for the ensuing year resulted as follows:

President—D. C. Johnson, San Marcos Oil Mill, San Marcos, Tex.

Vice President—T. J. Harrell, Traders' Oil Mill, Fort Worth, Tex.

Secretary—George H. Bennett, Dallas, Tex.

Texas cotton crop conditions look encouraging, and with the industry showing a willingness to enter into a program of cooperative activity with mutual confidence as a basis, the year ahead has a very promising aspect.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, May 29, 1928.—Latest quotation on chemicals and soap makers' supplies:

Extra tallow, f.o.b. seller's plant, 8½c lb.; Manila coconut oil, tanks, New York, 8½c lb.; Manila coconut oil, tanks, Coast, 8½c lb.; Cochin coconut oil, barrels, New York, 11c lb.

P. S. Y. cottonseed oil, barrels, New York, 12½@12½c lb.; crude corn oil, barrels, New York, 11½c lb.; olive oil, barrels, New York, 10½@10½c lb.; 5 per cent yellow olive oil, barrels, New York, \$1.25@1.30 gal.

Crude soya bean oil, barrels, New York, 11½@12¼c lb.; palm kernel oil, barrels, New York, 9.95c lb.; red oil, barrels, New York 9¼@9¼c lb.; Niger palm oil, casks, New York, 7¼@7¼c lb.; Lagos palm oil, casks, New York, 8½c lb.; Glycerine (soaplye), 7¼c lb.

CRUSHERS TO MEET.

The cottonseed crushers' associations of North Carolina, South Carolina, Alabama and Georgia will hold a joint convention at The Manor, Asheville, North Carolina, June 25 and 26. A banquet will be served on the evening of the first day at which there will be splendid entertainment features. The meeting will be important from a business standpoint, it is announced, and will furnish many splendid features generally.

The annual meeting of the Mississippi Cotton Seed Crushers' Association and the Cotton Seed Oil Industry of Mississippi will be held at the Buena Vista Hotel, Biloxi, Miss., July 5 and 6, 1928.

OLEOMARGARINE EXPORTS.

Exports of oleomargarine from the United States during April, 1928, were 92,134 lbs., according to the U. S. Bureau of Agricultural Economics. During the same month last year 128,333 lbs. were exported. From January to April, inclusive, 1928, exports of oleomargarine from the United States were 258,495 lbs., compared with 284,476 lbs. during the same period last year.

COTTON OIL EXPORTS.

Exports of cottonseed oil from New York, May 1, 1928, to May 29, 1928, 30 bbls.

**A Better Product—
with Less Labor
and Less Cost
is Obtained with the
Doering Continuous Worker
for the Margarine Plant**

THAT is what you are striving for, isn't it?

Here is a machine that solves the production problem and does it so well that the nation's leading packers are now installing the DOERING CONTINUOUS WORKER.

It requires less labor; is more sanitary; and more economical.

Capacity 7,000 lbs. an hour; the last word in margarine production.

Write at once for full particulars

C. Doering & Son—1375-9 W. Lake St., Chicago

The Blanton Company
ST. LOUIS
Refiners of
VEGETABLE OILS
Manufacturers of
**SHORTENING
MARGARINE**

Vegetable Oil Markets

WEEKLY REVIEW

Market Quiet—Undertone Easy—Mild Liquidation—Support in Evidence—Outside Markets Lower—Weather South Favorable.

An extremely quiet week featured the market in cotton oil futures on the New York Produce Exchange. With sentiment divided and no disposition in evidence to increase commitments, the market drifted moderately lower under scattered liquidation and professional selling, following a lower trend in other commodities. In the main it was influenced by lack of improvement in cash trade and on more favorable weather and crop advices from the south.

Commission house and wire house brokers were moderate sellers a good part of which was dumping of long holdings. The offerings were absorbed by shorts and houses with refiners' connections. The impression prevailed around the ring that the leading refiner was supporting the July delivery to some extent. The latter served to check professional bearishness, but conditions were such that fresh speculative buying power in the market was small, as the trade in the main continued to look on pending the new crop developments.

At the same time, the slowness of consuming demand served to bring to the front again the liberal remaining supplies of old oil which, in connection with the large lard stocks, created the more general belief that unfavorable new crop conditions were necessary to hold or enhance values. The lard market throughout the week was on the down grade. It lacked important support and felt the weight of the hedges that the market is carrying.

Smaller Consumption Expected.

With routine conditions showing no particular change, the market was more or less in a rut, where it will most

likely continue for some little time. Some of the leading refiners are looking for a smaller consumption during May, June and July, this year, than that of last year. This has a tendency to induce selling of oil on the small rallies as with a good acreage in cotton, the possibilities are that with a fairly satisfactory growing season, a goodly crop will be produced.

At the same time it is noteworthy that there is no pressure of actual oil. The large visible stocks are in strong hands and there is ample time in the

inbetween season's months to dispose of the oil in the stocks before new oil comes on the market in volume. This situation at this time, however, fails to attract a following. The probabilities are that more will be heard relative to this outlook later on when the new crop is forced to meet adverse conditions of one sort or another.

There is no question but what consuming interest has been light again the past week. Cash interests were almost unanimous in complaining of slow trade. Cash prices, however, both oil and compound, were held steadily. The crude markets in the south were again very quiet and attracting no attention whatsoever. In the southeast and Valley crude was 8½¢ nominal, while in Texas, 8½¢ was bid. The remaining crude in the south appears to be well held as there is no selling pressure in evidence at the moment.

Smaller Consumption Expected.

The May delivery passed off the Board here quietly. Deliveries on June contracts first tender day were 500 bbls. and while it caused a little commission house liquidation this appeared to have been taken care of readily. The open interest in June is small, but there is quite a little interest in July, and September, which more or less is content to sit by and look on pending developments.

The belt has experienced scattered rains again the past week. In some sections these showers were beneficial; over parts of the belt, dry weather would be more beneficial. Temperatures have been slightly warmer, and even higher temperatures would be useful, in that they would force growth. Some replanting talk continues to come from portions of the belt, and there is little doubt but what necessity of replanting has made the crop late in some sections.

Ideas on May consumption continue to run from 225,000 to 250,000 bbls. against 287,000 bbls. last year, while the carryover estimates continue to run from 800,000 to 900,000 bbls., with a tendency among the trade to lean to the higher figure in the main.

COTTONSEED OIL—Market transactions:

SOUTHERN MARKETS

(Special Wire to The National Provisioner.)

New Orleans.

New Orleans, La., May 31, 1928.—With improved climatic conditions, crude has been offered more freely but not at buyer's bids, however. Should favorable weather continue, some liquidation may be expected in the near future in crude as mills are anxious to clean up for the season. Inquiries for bleachable are increasing but with the recent weakness in lard buyers are showing no disposition to bid the market up, preferring to buy on scale down on any declines caused by the better outlook for new crop cotton. Estimates of May consumption run a little light, say about 240,000 barrels, compared to 276,000 for April.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., May 31, 1928.—Crude cottonseed oil 8½¢ bid Valley; very little trading in this territory; loose cottonseed hulls, \$11.00; 41 per cent meal \$60.00 f. o. b. Memphis.

Dallas.

(Special Cable to The National Provisioner.)

Dallas, Tex., May 31, 1928.—Prime cotton seed delivered Dallas, nominal; prime crude oil, 8½¢; forty-three per cent cake and meal f. o. b. Dallas, \$59.00; hulls, \$13.00; mill run linters, 4¼¢@6¢. Market dull; weather warm.

ASPEGREN & CO., Inc.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

REFINED

COTTON SEED OIL

CRUDE

ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

The large dealer, the small dealer, EVERY dealer, must have the best to compete successfully in the trade of today

The Crusher—The Refiner—The Investor—The Manufacturer—

Every element of the cottonseed oil trade can and does use the NEW ORLEANS COTTON OIL MARKET to advantage. The contract is as nearly perfect as it is possible to make it; it is protected by the Clearing House of the New Orleans Cotton Exchange, deliveries are guaranteed as to weight, grade and quality at time of delivery by an indemnity bond, and storage facilities and transit privileges make New Orleans the ideal center for a cotton oil market.

Always Use YOUR Cotton Oil Market!

The New Orleans Refined Cottonseed Oil Contract was established at the request of the cotton oil trade.

New Orleans Cotton Exchange

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

PURITAN, Winter Pressed Salad Oil
BOREAS, Prime Winter Yellow
VENUS, Prime Summer White
STERLING, Prime Summer Yellow
WHITE CLOVER Cooking Oil
MARIGOLD Cooking Oil
JERSEY Butter Oil
MOONSTAR Coconut Oil
P & G SPECIAL (hardened) Coconut Oil

General Offices:

CINCINNATI • OHIO

Cable Address: "Procter"

The Edward Flash Co.

29 Broadway
NEW YORK CITY

**Brokers Exclusively
ALL VEGETABLE OILS
In Barrels or Tanks
COTTON OIL FUTURES
On the New York Produce Exchange**

Friday, May 25, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	1030	a
May	300	1045	1040	1030	a 1038
June	1030	a 1038
July	11700	1040	1032	1032	a
Aug.	100	1050	1050	1045	a 1050
Sept.	5200	1066	1055	1054	a 1055
Oct.	2200	1070	1059	1060	a 1059
Nov.	1050	a 1054
Dec.	100	1062	1062	1048	a 1051

Total Sales, including switches, 19,600 bbls. P. Crude S. E. Nom'l.

Saturday, May 26, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	1040	a
May	1040	a
June	1040	a 1045
July	1038	a 1045
Aug.	1050	a 1060
Sept.	1200	1060	1055	1060	a
Oct.	500	1065	1065	1065	a 1067
Nov.	1057	a 1065
Dec.	100	1048	1048	1053	a 1055

Total Sales, including switches, 1,800 bbls. P. Crude S. E. Nom'l.

Monday, May 28, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	1020	a
June	400	1025	1023	1020	a 1030
July	1500	1035	1030	1030	a
Aug.	100	1054	1054	1041	a 1050
Sept.	2000	1060	1053	1053	a
Oct.	200	1065	1064	1058	a 1061
Nov.	100	1060	1060	1052	a 1055
Dec.	1048	a 1058
Jan.	1048	a 1058

Total Sales, including switches, 4,300 bbls. P. Crude S. E. 8 3/4 Sales.

Tuesday, May 29, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	1020	a
June	1020	a 1050
July	1100	1032	1030	1030	a 1031
Aug.	1044	a 1048
Sept.	1300	1056	1054	1055	a
Oct.	500	1064	1063	1063	a 1065
Nov.	1054	a 1065
Dec.	1052	a 1058
Jan.	1053	a 1060

Wednesday, May 30, 1928.

Holiday—No Market.

Thursday, May 31, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot	1020	a
June	1020	a 1050
July	1030	a 1028
Aug.	1032	a 1042
Sept.	1055	a 1052
Oct.	1060	a 1058
Nov.	1050	a 1060
Dec.	1052	a 1055
Jan.	1054	a 1057

See page 39 for later markets.

COCOANUT OIL—The market continued to rule quiet and steady the past week. Easiness elsewhere served to increase the disposition of buyers to hold off, with the result that buyers and sellers were apart slightly, but holders were not making any concessions. The copra market was reported firm. At New York, tanks were quoted at 8 5/8c. At the Pacific coast, tanks were quoted at 8 3/4@8 1/2c.

PALM OIL—A slight easing was notable in this market but no particular

pressure developed. The recent declines in tallow served to take the edge off the market but reports still indicated that palm oils on the spot were rather scarce. Shipment offerings were a little easier. At New York, spot Nigre was quoted at 7 1/2c; shipments June-August, 7 1/8c; spot Lagos, 8@8 1/8c; shipment, 7 3/4c.

PALM KERNEL OIL—The market was about steady. Demand was quiet pending developments but there was no particular selling pressure in evidence. At New York, tanks were quoted at 8 1/2c and casks at 9c.

CORN OIL—Demand was slow and the market barely steady with tanks f. o. b. mills quoted about 9c.

OLIVE OIL FOOTS—The position of the market was barely steady due to slow demand and an easier tone elsewhere in soapers' materials. At New York, spot foots were quoted about 10c and future shipment at 9 1/2c.

SOYA BEAN OIL—Offerings were limited and demand moderate. At New York, tanks were quoted at 10 1/2c; barrels, 12 1/4c; Pacific coast casks, 9 5/8c.

PEANUT OIL—Market nominal.

SESAME OIL—Market nominal.

COTTONSEED OIL—Demand was slow for spot oil, which was quoted nominally at 3/4 to 3/8c over June.

Southeast and Valley crude, 8 1/2c nominal; Texas, 8 5/8c bid.

COTTONSEED PRODUCTS EXPORTS.

Exports of cottonseed products for the eight months ended March 31, 1928, with comparisons for the similar period last year, are reported by the U. S. Census Bureau as follows:

	1928.	1927.
Oil, crude, lbs.	43,133,802	22,419,106
Oil, refined, lbs.	6,977,831	14,636,014
Cake and meal, tons	295,420	429,637
Linters, running bales	138,379	179,979

SHEEPSKIN STOCKS.

Stocks of sheep, lamb and cabretta skins, both raw stocks and leather, subject to correction, for April, 1928, are given by the U. S. Department of Commerce as follows:

RAW STOCKS END OF MONTH.

	Apr. '28.	Mar. '28.
Sheep and lamb	4,193,318	4,262,070
Cabretta	494,730	400,423

FINISHED LEATHER AT TANNERS.

Sheep and lamb	2,743,673	2,737,201
Cabretta	704,889	681,114

IN PROCESS END OF MONTH.

Sheep and lamb	5,070,130	5,260,313
Cabretta	400,247	521,404

PRODUCTION DURING MONTH.

Sheep and lamb	2,959,094	3,241,180
Cabretta	337,091	308,282

Why Pay This Tax?

"If equipment can effect a saving in your plant, you are paying a tax equal to that saving until you install that equipment!"

Who said that? Henry Ford.

Maybe that's one of the reasons why Henry has so much money!

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Provisions steady and quiet. Spot demand for lard continues fair. Prices were steady with moderate commission house trade, and hog movement is about same as last year. Export interest in both lard and meats is still small.

Cottonseed Oil.

Oil market steady at close of week. Further absorption of July credited to refining houses who have been steadily taking July contracts for some time, is said to be against sales of spot oil. New crop deliveries are moving rather narrowly, reflecting news and developments in the cotton crop and weather conditions through the south. Spot trade rather quiet with estimates indicating a fair May distribution.

Quotations on cottonseed oil at New York Friday noon were: June \$10.20@10.50; July, \$10.27@10.29; Aug. \$10.41@10.48; Sept. \$10.52@10.54; Oct. \$10.60; Nov. \$10.45@10.70; Dec. \$10.45@10.54; Jan. \$10.52@10.56.

Tallow.

Tallow, extra, 8 $\frac{3}{4}$ c bid.

Stearine.

Oleo stearine, 10c.

FRIDAY'S GENERAL MARKETS.

New York, June 1, 1928.—Spot lard at New York:

Prime western, \$12.35@12.45; middle western, \$12.15@12.25; city, 11 $\frac{3}{4}$ c; refined Continent, \$12.75; South American, \$14.00; Brazil kegs, \$15.00; compound, \$12.50.

HULL OIL MARKET.

Hull, England, May 29, 1928.—(By Cable.)—Refined cottonseed oil, 37s; crude cottonseed oil 33s.

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended May 24, 1928:

May	18	19	21	22	23	24
Chicago	46.41	46.44	46.44	46.44	46.44	46.44
New York	46.41	46.44	46.44	46.44	46.44	46.44
Boston	46.41	46.44	46.44	46.44	46.44	46.44
Philadelphia	46.41	46.44	46.44	46.44	46.44	46.44

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

43 $\frac{3}{4}$ 44 44 43 $\frac{3}{4}$ 43 $\frac{3}{4}$ 43 $\frac{3}{4}$

Receipts of butter by cities (tubs).

	This week.	Last week.	Last year.	—Since Jan. 1— 1928.	1927.
Chicago	46,481	38,555	59,632	1,150,488	1,223,446
N. Y.	58,436	55,197	72,616	1,287,304	1,361,243
Boston	22,212	16,295	26,751	437,503	442,773
Phila.	18,934	17,378	24,230	424,918	431,877

146,063 127,425 183,229 3,309,213 3,459,339

Cold storage movement (lbs.):

	In May 24.	Out May 24.	On hand May 25.	Same week-day last year.
Chicago	188,330	1,245	1,430,047	4,516,090
New York	87,394	38,578	609,955	1,533,573
Boston	5,853	6,302	267,116	1,065,292
Phila.	46,710	2,687,581	8,008,033	
	281,377	46,710	2,687,581	8,008,033

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine beef exports this week up to May 31, 1928, show exports from that country were as follows:

To England, 99,986 quarters; to the continent, 26,146 quarters; others, none.

Exports for the previous week were as follows: To England 314,501 quarters; to the Continent, 25,319; others, none.

The Trading Authority

Market prices based on actual transactions, and unbiased results on the condition of the markets, are given each day by THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE.

Market prices and transactions on provisions, lard, sausage meats, tallows, greases, etc., at Chicago are given, together with Board of Trade prices, hog market information, etc. Export markets also are covered.

This service has become the recognized trading authority, and is used by packers, wholesalers, brokers and others as a basis for their prices, for settling claims, pricing inventories, etc.

THE DAILY MARKET SERVICE is mailed at the close of trading each day, and subscribers are furnished with a handsome leather binder for filing the reports for record and comparative purposes. Telegraphic service (messages collect) is also available to subscribers at all times.

If you want to keep posted on the markets every day, fill out the coupon below and mail it. Subscription is at the rate of \$1 per week, or \$52 per year, payable in advance:

The National Provisioner,
Old Colony Bldg., Chicago.

Please send me information about the DAILY MARKET SERVICE:

Name
Street
City State

CHICAGO PROVISION STOCKS.

Stocks of provisions in Chicago at the close of business on May 31, 1928, with comparisons, are reported by the Chicago Board of Trade as follows:

	May 31, 1928.	Apr. 30, 1928.	May 31, 1927.
Mess pork, new, made since Oct. 1, '27, bris.	600	443	308
Other kinds of barreled pork, bris.	25,265	24,430	22,406
P. S. lard, made since Oct. 1, '27, lbs.	85,351,006	72,774,786	37,392,103
P. S. lard, made Oct. 1, '26, to Oct. 1, '27, lbs.	4,117,000	4,117,000	3,612,227
Other kinds of lard, lbs.	5,618,890	7,203,227	5,013,108
S. R. sides, made since Oct. 1, '27, lbs.	1,980,434	3,103,403	710,000
S. R. sides, made previous to Oct. 1, '27, lbs.	43,000	73,000
D. S. cl. bellies, made since Oct. 1, '27, lbs.	24,408,246	23,065,195	17,339,772
D. S. rib bellies, made since Oct. 1, '27, lbs.	3,641,856	3,552,910	3,385,668
D. S. rib sides, made previous to Oct. 1, '27, lbs.	3,000	21,000
Ex. sh. cl. sides, made since Oct. 1, '27, lbs.	149,137	182,506	285,262
Sh. Cl. sides lbs.	880
D. S. short fat backs, lbs.	6,802,529	6,104,548	6,004,592
D. S. shoulders, lbs.	776,830	812,508	86,222
S. P. hams, lbs.	37,511,449	38,684,384	40,347,517
S. P. skinned hams, lbs.	18,874,764	24,068,411	20,342,921
S. P. bellies, lbs.	27,578,218	25,060,036	18,616,263
S. P. Californias or picnic S. P. shoulders, lbs.	8,205,589	10,786,215	10,016,934
S. P. shoulders, lbs.	90,060	113,310	51,363
Other cuts of meats, lbs.	7,636,914	9,396,723	7,998,585
Total cuts meats, lbs.	137,702,046	145,045,029	125,185,090

APR. CANNED MEAT EXPORTS.

Domestic exports of canned meats from the United States during April, 1928, were as follows, according to the U. S. Department of Commerce: Beef, 288,390 lbs.; value, \$104,813; pork, 1,087,693 lbs.; value, \$427,558. Sausage, 151,781 lbs.; value, \$50,713. Other canned meats, 255,510 lbs.; value \$87,139.

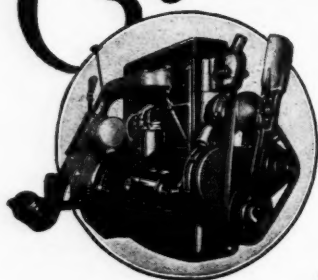
Shipments of canned meats from the United States to non-contiguous territory were as follows: Alaska—Beef, 29,196 lbs.; value \$7,087. Sausage, 10,151 lbs.; value, \$2,572. Other canned meats, 14,513 lbs.; value \$4,518. Porto Rico—Beef, 47,077 lbs.; value, \$5,764. Pork, 1,426 lbs.; value, \$297. Sausage, 66,579 lbs.; value, \$13,728. Other canned meats, 1,913 lbs.; value, \$276. Hawaii—Beef, 104,959 lbs.; value, \$24,453. Pork, 8,469 lbs.; value, \$4,608. Sausage, 61,926 lbs.; value, \$19,807. Other canned meats, 53,336 lbs.; value, \$9,669.

LARD AND GREASE EXPORTS.

Exports of lard from New York, May 1, 1928, to May 29, 1928, 31,135,651 lbs.; tallow, none; grease, 1,079,200 lbs.; stearine, none.



Engine Features that provide Better Performance. Greater Dependability and Economy



—at these
Low Prices

LIGHT DELIVERY

\$375

Chassis Only

UTILITY TRUCK

\$495

Chassis Only

Prices f. o. b. Flint, Mich.

The engine features listed below are typical of the basic superiorities in modern design and construction that have made Chevrolet such a sensational success as the world's largest builder of trucks. See these trucks at any Chevrolet Dealer's—and learn for yourself what these features mean in terms of performance, dependability and economy of operation.

Adjustable Valve Tappets

Chevrolet valve tappets can be easily adjusted to eliminate loss of power and acceleration during life of truck.

Large Bearing Surfaces

Exceptionally large bearing surfaces provide increased dependability, quieter engine operation, greater power and longer life.

Positive Lubrication System

Chevrolet's positive vane type oil pump insures a plentiful supply of oil to the bearing surfaces at all times.

Air Cleaner

The AC air cleaner is another motor safeguard that removes dust from the air taken into the carburetor—adding life to the motor and increasing its efficiency.

Oil Filter

The AC oil filter removes dust and grit from the oil, making fewer oil changes necessary and adding thousands of miles to the engine's life.

Crankcase Breathing System

A breathing system which clears the crankcase of vapors prior to condensation, minimizes oil dilution, and adds materially to the long life of the motor.

Thermostatic Control

A thermostat in the cylinder head controls the water circulation, assuring the proper degree of cooling for any temperature.

Completely Enclosed Motor

A complete motor enclosure protects the exterior working parts against dust and dirt—adding to the motor's life and efficiency.

CHEVROLET MOTOR COMPANY, DETROIT, MICHIGAN
Division of General Motors Corporation

Q U A L I T Y A T L O W C O S T

Hide and Skin Markets

Chicago.

PACKER HIDES—The packer hide market continued its decline this week, with a fairly active market. At the close of last week, one packer moved around 40,000 hides at $\frac{1}{2}$ c reduction on light native and branded cows and a full cent down on other descriptions. Around the middle of this week, a further reduction of $\frac{1}{2}$ c was accepted by packers generally on practically all descriptions. While quantities are not generally mentioned, the trading during the period is thought to have covered around 80,000 to 100,000 hides, all current take-off. Packers insist they are well sold up and, at this writing, a firmer tendency is shown on light native hides; last trading price is freely bid for light native cows and killers claim they could secure $\frac{1}{2}$ c more if any were available.

Spread native steers inactive and nominally around 24@25c. Heavy native steers last sold at 22 $\frac{1}{2}$ c, with trading late last week at 23c. Bidding 22 $\frac{1}{2}$ c for extreme native steers and packers claim 23c could be secured.

Around mid-week, two packers sold total of 5,000 butt branded steers at 22c, and sales were made late last week at 22 $\frac{1}{2}$ c by one packer. Total of 6,000 Colorados were sold by two packers at 21 $\frac{1}{2}$ c, and further sales reported this basis; trading late last week was at 22c. Heavy Texas steers last sold at 22c, with sales at close of last week at 22 $\frac{1}{2}$ c. Light Texas steers last sold at 21 $\frac{1}{2}$ c, with previous trading at 22c. Extreme light Texas steers reported sold with branded cows last at 22c.

Heavy native cows sold at 22c this week. Two packers moved total of 5,000 light native cows early at 22 $\frac{1}{2}$ c and this is now freely bid for more; at the opening of the week, one packer moved 7,000 at 23c, and this was secured by another packer at the close of last week. Branded cows last sold at 22c, with trading late last week at 22 $\frac{1}{2}$ c.

Bulls inactive and rather dull; quoted in a nominal way around 18 $\frac{1}{2}$ @19c for natives and 17 $\frac{1}{2}$ @18c for branded.

SMALL PACKER HIDES—The first trading in June small packer hides appeared mid-week, when one killer moved about 10,000 hides, production of local and three outside plants, at 22 $\frac{1}{2}$ c for all-weight native steers and cows and 21 $\frac{1}{2}$ c for branded, no bulls included. Production of other outside plant moved earlier, about on same basis. Another killer later declined these prices.

COUNTRY HIDES—Country hide market weak and unsettled, during the decline in the packer market. Offerings have been rather liberal, considering the small stocks on hand, but tanners have been slow to show any interest. All-weights generally quoted around 19c selected, delivered. Heavy cows slow to move and quoted 18@18 $\frac{1}{2}$ c, selected, in a nominal way, with heavy steers alone priced around 19@19 $\frac{1}{2}$ c.

Buff weights are available at 20@20 $\frac{1}{2}$ c, selected. Sales of 25-45 lb. extremes reported at 22 $\frac{1}{2}$ c early but buyers' ideas around 22c at present. Bulls continue dull and around 15@15 $\frac{1}{2}$ c, nom. All-weight branded priced 17 $\frac{1}{2}$ @18c, Chicago freight.

CALFSKINS—Packer calfskins steady, with five or six cars moved by one packer at 30c for May skins. Another packer thought to have moved small lot late last week at same figure.

First salted Chicago city calf sold at 28c, but nominal market now quoted around 27 $\frac{1}{2}$ c. Outside city calf quoted 27@27 $\frac{1}{2}$ c. Mixed cities and countries around 25 $\frac{1}{2}$ @26c.

KIPSKINS—Packer kipskins quiet and last trading understood to have been at 27c; quoted in a nominal way at 27c for natives, 26c for over-weights and 25c for branded.

First salted Chicago city kips quoted nominally around 26c. Outside cities priced around 25 $\frac{1}{2}$ @26c. Mixed cities and countries around 24 $\frac{1}{2}$ @25c.

Packer regular slunks last sold at \$1.70 and this is bid for more. Hairless quoted nominally around 70c.

HORSEHIDES—Horsehides remain dull and easy, with choice renderers held up to \$8.50, ranging down to \$6.75 @7.50 asked for fair to ordinary mixed lots.

SHEEPSKINS—Dry pelts quoted 30 @32c per lb., according to section. Packer shearlings steady and fairly active; one packer moved two cars of straight run at \$1.35, being better than 50 per cent No. 1's. Pickled skins unchanged and about cleaned up for the season; last trading was at \$9.25 per doz. for straight run of packer lamb, with ribby lambs last moving at \$9.00 and blind ribbies at \$10.00. New York market quoted \$8.75@9.00 for straight run of domestic lamb. Pickled sheepskins also about cleaned up for the season; quoted around \$10.25 for straight run of packer sheep, with last trading in ribby sheep at \$10.00 and blind ribbies at \$11.25. One car of California spring lambs reported at New York on basis of \$9.50 per doz. Paying \$2.65 per cwt. live lamb at Chicago for California spring lambs; quoted on piece basis \$1.75@1.85.

PIGSKINS—Inquiries reported for No. 1 pigskin strips, with offerings rather scarce; quoted in a nominal way 9 $\frac{1}{2}$ @10c. Gelatine stocks dull and quoted 4@4 $\frac{1}{2}$ c, nom.; one sale reported in the east at 4 $\frac{1}{2}$ c, delivered.

New York.

PACKER HIDES—Packer hide market active, around middle of week, on basis of Chicago prices. While quantities have not been confirmed, market is understood to have been fairly well cleaned up on May hides, except for bulls. Trading was at 22 $\frac{1}{2}$ c for native steers, 22c for butt brands and 21 $\frac{1}{2}$ c for Colorados.

COUNTRY HIDES—Tanners have been showing very little interest in the country hide market, with the packer hide market showing a steady decline of late. Trading is rather scarce. Buff

weights quoted around 20@20 $\frac{1}{2}$ c; extremes quoted 22@22 $\frac{1}{2}$ c, in a nominal way.

CALFSKINS—Calfskin market keeps fairly well cleaned up. The 5-7's are quoted at \$2.35, and this was reported paid. Two cars of 7-9's sold at \$3.10, and two cars of 9-12's moved at \$4.10.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended May 26, 1928, 3,285,000 lbs.; previous week, 2,907,000 lbs.; same week, 1927, 4,420,000 lbs.; from January 1 to May 26, 97,889,000 lbs.; same period, 1927, 101,142,000 lbs.

Shipments of hides from Chicago for the week ended May 26, 1928, 3,448,000 lbs.; previous week, 3,988,000 lbs.; same week, 1927, 4,632,000 lbs.; from Jan. 1 to May 26, 100,422,000 lbs.; same period, 1927, 111,298,000 lbs.

TANNERS' HIDE STOCKS.

Stocks of raw hides and skins held by tanners on April 30, 1928, subject to correction, with comparison for the previous month, are given by the U. S. Department of Commerce as follows:

	April, 1928.	March, 1928.
Cattle, total	1,596,482	1,646,702
Steers	502,813	486,476
Cows	864,815	948,783
Bulls	30,840	27,087
Unclassified	198,014	184,356
Calf	1,396,521	1,198,834
Kip	235,483	244,868
Sheep and lamb	4,193,338	4,262,676
Goat and kid	6,508,465	5,735,837
Cabretta	494,730	460,423

CHICAGO HIDE QUOTATIONS.

Quotation on hides at Chicago for the week ended June 1, 1928, with comparisons, are reported as follows:

PACKER HIDES.				
	Week ended June 1, '28.	Previous week.	Cor. week, 1927.	
Spr. nat. str. 24	@25	@28n	21	@21 $\frac{1}{2}$
Hvy. nat. str.	@22 $\frac{1}{2}$	@24	19 $\frac{1}{2}$	@20
Hvy. Tex. str.	@22	@23 $\frac{1}{2}$	18	@18 $\frac{1}{2}$
Hvy. butt	@22	@23 $\frac{1}{2}$	18	@18 $\frac{1}{2}$
Brnd'd str.	@21 $\frac{1}{2}$	@23	17 $\frac{1}{2}$	@18
Hvy. Col. str.	@21 $\frac{1}{2}$	@23		
Ex-light Tex.				
str.	@22	@23		@18n
Brnd'd cows	@22	@23		@18n
Hvy. nat. cows	@22	@23 $\frac{1}{2}$		@19ax
Lt. nat. cows	@22 $\frac{1}{2}$	@23 $\frac{1}{2}$		@20
Nat. bulls	18 $\frac{1}{2}$ @19n	19		@15
Brnd'd bulls	17 $\frac{1}{2}$ @18n	18		@13 $\frac{1}{2}$
Calfskins	@30	@30		@23
Kips	@27n	@27	22	@22 $\frac{1}{2}$ n
Kips, ov-wt.	@26n	@27n	21	@21 $\frac{1}{2}$ n
Kips, brnd'd	@25n	@25n		@19n
Slunks, reg.	@1.70b	@1.70	1.20	@1.25
Slunks, hrls.	@70n	@70n	57 $\frac{1}{2}$	@60

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

		Nom.	@20
Nat. all-wts.	@22 $\frac{1}{2}$	Nom.	@18
Branded	@21 $\frac{1}{2}$	Nom.	@14 $\frac{1}{2}$
Nat. bulls	18@18 $\frac{1}{2}$ n	@20n	@13
Brnd'd bulls	17@17 $\frac{1}{2}$ n	@19n	@12 $\frac{1}{2}$
Calfskins	27 $\frac{1}{2}$ @28	28	@28 $\frac{1}{2}$ n
Kips	@26n	25	@26n
Slunks, reg.	1.40@1.50	1.40@1.50	1.00@1.10n
Slunks, hrls.	.60@70n	.65@70n	45@50n

COUNTRY HIDES.

Hvy. steers	19	@21n	15 $\frac{1}{2}$ @16ax
Hvy. cows	18	@18 $\frac{1}{2}$	19@19 $\frac{1}{2}$ ax
Butts	20	@20 $\frac{1}{2}$	@21ax
Extremes	22	@22 $\frac{1}{2}$	@23 $\frac{1}{2}$ ax
Bulls	15	@15 $\frac{1}{2}$	@15 $\frac{1}{2}$ n
Calfskins	24	@24 $\frac{1}{2}$	@24n
Kips	23	@24	@24n
Light calf	1.70@1.80	1.70@1.80	1.10@1.20
Deacons	1.70@1.80	1.70@1.80	1.10@1.20
Slunks, reg.	.75@1.00	.75@1.00	.60@.70
Slunks, hrls.	.25@30	.25@30	.15@.20
Horsehides	6.75@8.50ax	7.50@8.50ax	5.50@6.50
Hogskins	.85@95	.90@1.00	.50@.55

SHEEPSKINS.

Pkr. lambs	3.50@4.00		
Sm. pkr. lambs	3.50@4.00		
Pkr. shrgs	1.30@1.35	1.25@1.35	@1.12 $\frac{1}{2}$
Dry pelts	.30@32	30@32	20@22

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., May 31, 1928.

CATTLE—Compared with a week ago, all grades of weighty steers 50c to \$1.00 higher; yearlings and light steers, 25@50c higher, yearlings at new high levels for season; she stock, 15@25c higher; bulls 15@25c up; vealers about steady. Supply abridgement, coupled with urgent eastern and local orders, boosted steer and yearling prices, regaining last week's decline on heavies; extreme top heavies, \$14.50; yearlings, \$14.75; most steers and yearlings, \$12.75@14.25; weighty steers very scarce; most fat cows, \$8.00@10.25; choice heavy kosherers, \$11.50@12.00; most butcher heifers, \$9.75@12.00 according to weight and condition. Choice heavy vealers closed at \$15.50@16.50; light kinds, \$13.50@14.50.

HOGS—Monday's unusually heavy receipts, one of the largest May runs locally in recent years, enabled buying interests to force prices 10@20c lower. All interests were active buyers of choice hogs later in the week, prices regaining most of the early loss and closing steady to 10c lower than a week ago. A fair shipping demand and activity in the fresh meat and provision trade were at least partially responsible for the week's active demand which largely offset the relatively heavy supplies. Today's top \$10.00 in comparison

with \$10.10 week ago; today's bulk better grade 180 to 320 lb. weights, \$9.70@10.00; medium grade hogs of same weight, \$9.40@9.65; good and choice 150 to 170 lb. averages, \$9.25@9.75; medium 140 lb. weights, down to \$8.25; pigs, largely \$7.00@8.00; packing sows, \$8.50@9.00.

SHEEP—A decrease in receipts for the first four days of the calendar week was due principally to the holiday on Wednesday, the proportionate daily supply being larger than a week earlier. Demand continued good for better grade spring lambs and prices ruled steady to 35c higher. Clipped lambs lost their early advance of 25@35c and closed about steady, yearlings losing around 25c with lightweight sheep 25@50c lower. Supplies of heavy sheep proved burdensome and these figured in \$1.25@1.50 losses in a stagnant trade. The first Idaho spring lambs arrived for the week's opening session and grading good sold at \$19.00. Choice Idahos which arrived at the close reached \$19.25.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., May 31, 1928.

CATTLE—Fed steers and yearlings were in broad demand and prices worked higher, last week's decline largely regained. Yearlings closed strong to 25c higher and weighty

steers and medium weights gained 25@40c. Quality was improved with numerous choice loads offered. Heifers held fully steady, but cows showed weakness closing barely steady to 25c lower. Bulls held about steady, and veals closed weak to 50c lower.

HOGS—Broad shipping inquiry has been the outstanding feature in the hog trade and with this added inquiry, despite increased receipts. The ups and downs for the period under review, balanced, or values Thursday with Thursday, are unchanged. Thursday's top reached \$9.50.

SHEEP—An uneven trend featured the fat lamb trade. Early in the week, prices advanced to a new high level for the month of May and equalled the highest May since 1920, while towards the end prices weakened and comparisons Thursday with Thursday show prices around 25c higher on spring lambs. Clipped lambs steady. At the peak of the advance, spring lambs, Idahos, reached \$19.00, while bulk at the close was \$18.00@18.75. Fed clipped lambs at the close sold at \$15.50@16.10. Sheep have been a dull sale, prices working lower, loss for the period 50@75c, with shorn ewes selling largely \$6.50@7.25.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., May 31, 1928.

CATTLE—Demand for medium weight and heavy fed. steers displayed considerable improvement over the previous week and closing levels are generally 25@40c higher. Light steers and

Order Buyers of Live Stock
McMurray—Johnston—Walker, Inc.

Indianapolis
Indiana

Ft. Wayne
Indiana

E. K. Corrigan

*Exclusive Hog Order Buyer
Operating on Two Markets*

So. Omaha
E. K. Corrigan

So. St. Joseph
R. G. Symon

J. W. MURPHY CO.

Order Buyers

HOGS ONLY

Utility and Cross Cyphers
Reference any Omaha Bank

Union Stock Yards

Omaha, Nebr.

**Strictly Hog Order Buyers on
Commission Only**

GOOGINS & WILLIAMS

Long Distance Telephone Boulevard 9465
Union Stock Yards, Chicago

BANGS & TERRY

Buyers of Livestock

Hogs, Killing and Feeding Pigs

Union Stock Yards, South St. Paul, Minn.

Reference: Stock Yards National Bank. Any Bank in Twin Cities.
Write or wire us

The Commission is the Same—Why not Get the Best?
Three A-1 Hog Buyers to Serve You

Write—'Phone—Wire

Murphy Bros. & Company

Exclusively Hog Order Buyers

Telephone Yards 0184

Union Stock Yards, CHICAGO

Order Buyers of Live Stock

Potts — Watkins — Walker

National Stock Yards, Ill.

Reference: National Stock Yards National Bank

Refer to the Classified Ad pages when in
the market for equipment, help,
a position, etc.

yearlings have predominated in the supply and final prices are steady to 25c over a week ago. Slaughter cows and bulls are weak to 25c lower, while yearlings are 50c@1.00 off. A short load of medium weight steers sold at \$14.50 late in the week for the top, while best long yearlings made \$14.25 and choice heavies went at \$14.00.

HOGS—Both packers and shippers were active buyers on Thursday's session and the decline in prices registered early in the week was practically regained. Final prices are mostly steady with a week ago with some weakness shown on underweights. At the close all interests paid up to \$9.60 for best 200-260 lb. offerings. Packing grades held steady.

SHEEP—Fed shorn lambs and springers held an even keel throughout the period under review. Best native and Arizona springers reached \$18.25 and the bulk of this class ranged from \$17.50@18.00. Most of the shorn arrivals were of Texas origin and cleared from \$14.00@15.10. Aged classes closed at steady to 25c higher rates with wethers showing the advance.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., May 31, 1928.

CATTLE—Compared with one week ago, steers, fat mixed yearlings and heifers sold 25c higher; medium heifers, cows and medium bulls, 25c lower; all cutters steady; yearlings steady to 25c lower. Tops for week: 1,348 lb. matured steers and 1,022 lb. yearlings, \$14.00; 678 lb. heifers, \$14.50; 730 and 747 lb. mixed yearlings, \$14.25.

HOGS—Porcine receipts, notwithstanding Wednesday being a holiday, were about the same as last week and the market little changed. Prices have eased off 5@10c on butcher hogs with some light lights and pigs 15@25c off; packing sows, steady. Top today, \$9.90.

SHEEP—Spring lambs have advanced 50c within the week, with matured lambs little changed; bulk springers, \$18.25@18.50; packer top, \$18.50; best clippers, \$16.00@16.25; light mutton ewes, steady; medium and heavy kinds, 50c@1.00 lower prices, \$6.00@8.00 according to weight.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., May 31, 1928.

CATTLE—Beef steers advanced 25@50c higher; yearlings and light heifers ruled steady to 25c higher; other she stock, steady. Bulls declined 25c and veals and calves made 50c gains. Choice yearlings and light weight steers topped at \$14.00; best medium weights, \$13.85; load lots heifers, \$13.25; veals, \$13.50.

HOGS—Butcher values showed improvement on late rounds but remained steady to weak compared with a week ago. Choice 210 lb. butchers topped at \$9.60. The bulk of 190-330 lb. weights cleared at \$9.25@9.50. Packing sows declined 25c and bulked at \$8.00@8.50.

SHEEP—Spring lambs ruled 50@75c higher and reached the year's high point at \$19.00. Other classes showed little change. Best clippers brought \$16.25. Fat shorn yearlings commanded \$15.50; shorn ewes sold up to \$8.00.

ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)
South St. Paul, Minn., May 29, 1928.

CATTLE—Slaughter steers and yearlings are in broader demand this week and most of last week's price losses have been regained, the exception being on best medium and heavy-weights which are still slightly lower than at last week's opening. Best yearlings reached \$13.25 this week; most steer and yearling sales, \$11.75@13.00. The trade has shown little change on fat cows and heifers, dry fed kinds moving readily at fully steady prices. Weighty medium grade bulls are cashing mostly at \$8.00@8.50; best heavies, up to around \$8.75. Vealers bulked today at \$14.00@14.50.

HOGS—Better grades of 170 to 300 lbs. hogs sold today mostly at \$9.25, a limited number up to \$9.40. Packing sows bulked at \$8.00@8.25; pigs, \$7.25.

SHEEP—Good to choice clipped lambs are selling from \$15.00@16.00; similar grade spring lambs, \$17.00@18.00; light and handyweight fat ewes, up to \$7.50; bulk heavy ewes, \$5.00.

RECEIPTS AT CHIEF CENTERS.

Combined receipts of cattle, hogs and sheep at principal markets for week ended May 26, and comparative periods:

At 20 markets:

	Cattle.	Hogs.	Sheep.
Week ended, May 26.....	193,000	670,000	209,000
Previous week	203,000	601,000	256,000
1927	240,000	673,000	223,000
1926	254,000	572,000	213,000
1925	217,000	635,000	162,000
1924	295,000	693,000	170,000

At 11 markets:

	Hogs.
Week ended, May 26.....	577,000
Previous week	513,000
1927	605,000
1926	509,000
1925	575,000
1924	629,000

At 7 markets:

	*Cattle.	Hogs.	Sheep.
Week ended, May 26.....	144,000	496,000	155,000
Previous week	140,000	440,000	200,000
1927	185,000	509,000	183,000
1926	192,000	439,000	143,000
1925	195,000	491,000	128,000
1924	193,000	508,000	127,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle previous to 1927.

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ended May 26, 1928.

CATTLE.

	Week ended May 26.	Prev. week.	Cor. 1927.
Chicago	21,788	22,652	34,642
Kansas City	18,424	17,373	25,035
Omaha	21,637	19,123	24,394
St. Louis	7,297	7,478	10,397
St. Joseph	7,593	8,225	10,912
Sioux City	11,500	8,751
Wichita	1,700	1,780	10,333
Fort Worth	5,035	5,300	9,387
Philadelphia	1,692	1,757	2,042
Indianapolis	1,799	1,675	4,946
Boston	1,528	1,442	1,362
New York & Jersey City	8,791	10,108	10,504
Oklahoma City	3,058	3,306	4,821
Cincinnati	2,997	2,975
Total	113,699	112,074	148,775

HOGS.

	Week ended May 26.	Prev. week.	Cor. 1927.
Chicago	122,309	106,800	152,900
Kansas City	50,211	43,224	39,521
Omaha	45,700	41,285	40,442
East St. Louis	35,499	32,750	55,431
St. Joseph	31,636	26,912	25,095
Sioux City	37,918	23,586	31,302
Wichita	25,412	10,822
Fort Worth	8,150	8,636	4,710
Philadelphia	17,906	19,229	16,945
Indianapolis	16,782	13,412	40,214
Boston	10,344	9,742	11,968
New York & Jersey City	51,427	48,328	46,837
Oklahoma City	10,593	9,963	6,206
Cincinnati	20,892	19,767
Total	484,680	414,456	470,961

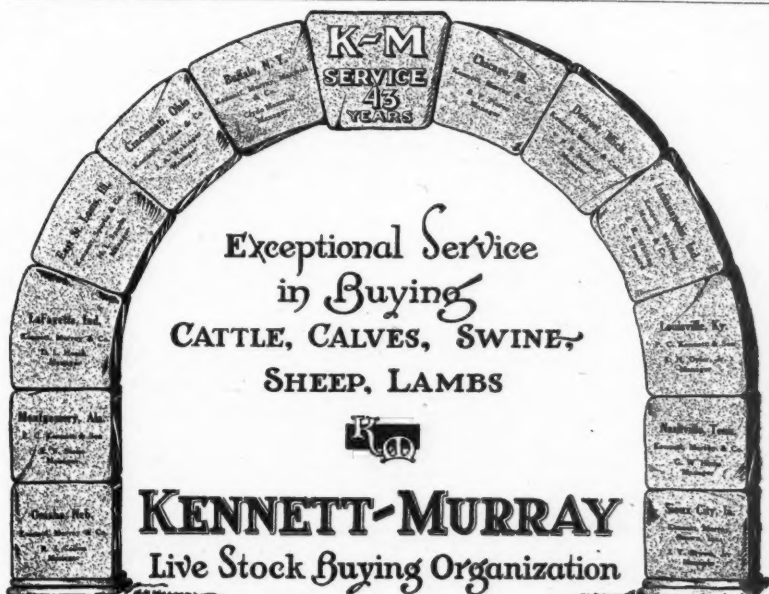
SHEEP.

	Week ended May 26.	Prev. week.	Cor. 1927.
Chicago	34,809	47,615	41,485
Kansas City	25,338	27,835	128,341
Omaha	32,917	33,399	27,210
East St. Louis	8,700	6,689	12,556
St. Joseph	18,153	18,929	14,139
Sioux City	1,523	2,740	1,672
Wichita	2,818	2,009
Fort Worth	7,624	5,951	9,974
Philadelphia	4,236	2,398	3,975
Indianapolis	503	305	1,323
Boston	3,017	4,189	3,866
New York & Jersey City	46,755	47,735	51,797
Oklahoma City	225	275	343
Cincinnati	1,202	1,294
Total	188,290	201,363	196,681

NEW YORK LIVE STOCK.

Receipts of live stock at New York for week ended May 26, 1928, were reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,783	8,902	4,978	28,228
New York	567	6,001	19,932	5,159
Central Union	2,499	1,486	343	10,924
Total	6,849	16,479	25,273	44,311
Previous week	9,093	15,319	24,703	44,953
Two years ago	7,769	14,026	23,634	36,948



**Exceptional Service
in Buying
CATTLE, CALVES, SWINE,
SHEEP, LAMBS**

KENNETT-MURRAY
Live Stock Buying Organization

RECEIPTS AT CENTERS

SATURDAY, MAY 26, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	400	7,000	3,000
Kansas City	600	3,000	
Omaha	200	7,000	2,750
St. Louis	250	5,000	
St. Joseph	300	4,000	1,500
Sioux City	200	6,500	
St. Paul	200	1,200	
Oklahoma City	400	600	
Fort Worth	100	500	200
Milwaukee		100	
Denver	100	200	
Louisville	100	400	600
Wichita	400	1,700	400
Indianapolis	100	5,000	100
Pittsburgh	100	1,300	100
Cincinnati	200	2,100	100
Buffalo	100	1,000	100
Cleveland	200	700	
Nashville, Tenn.	100	200	400
Toronto	100	200	

MONDAY, MAY 28, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	16,000	64,000	12,000
Kansas City	10,000	16,000	6,500
Omaha	7,500	13,000	10,000
St. Louis	3,500	17,000	3,500
St. Joseph	1,800	9,500	1,400
Sioux City	3,500	7,500	100
St. Paul	3,700	11,000	500
Oklahoma City	1,100	1,800	
Fort Worth	4,000	2,000	6,500
Milwaukee	300	500	100
Denver	1,700	1,500	1,000
Louisville	1,700	3,700	1,800
Wichita	1,300	5,000	400
Indianapolis	900	5,000	200
Pittsburgh	600	4,800	1,300
Cincinnati	800	6,100	300

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, May 31, 1928, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
Hvy. wt. (250-350 lbs.) med.-ch.	\$9.35@9.90	\$9.25@9.80	\$8.90@9.40	\$9.00@9.60	\$9.25@9.50
Med. wt. (200-250 lbs.) med.-ch.	9.40@10.00	9.60@9.80	9.10@9.50	9.25@9.60	9.25@9.60
Lt. wt. (160-200 lbs.) com.-ch.	8.60@10.00	9.10@9.80	8.25@9.50	8.75@9.60	8.50@9.60
Lt. lt. (130-160 lbs.) com.-ch.	7.50@9.75	7.25@9.50	7.25@9.00	7.25@9.10	7.50@9.40
Packing sows, smooth and rough.	8.40@9.00	8.00@8.65	8.00@8.65	7.50@8.75	8.00@8.75
Sitr. pigs (130 lbs. down), med.-ch.	7.00@8.25	6.25@8.00		6.75@8.10	7.00@7.50
Av. cost and wt., Wed. (pigs excl.)	9.56-233 lb.	9.38-193 lb.	9.07-257 lb.	9.33-226 lb.	9.04-238 lb.
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	13.25@14.75		12.65@14.15	12.65@14.15	
STEERS (1,300-1,500 LBS.):					
Choice	14.00@14.75	14.25@14.75	13.35@14.25	13.40@14.25	13.25@13.75
Good	13.25@14.25	13.00@14.25	12.75@13.35	12.50@13.40	12.25@13.25
STEERS (1,100-1,300 LBS.):					
Choice	14.25@14.75	14.25@14.75	13.35@14.35	13.40@14.25	13.25@14.00
Good	13.25@14.25	13.25@14.25	12.75@13.35	12.50@13.50	12.25@13.25
STEERS (950-1,100 LBS.):					
Choice	14.25@14.75	14.25@14.75	13.35@14.35	13.50@14.50	13.25@14.10
Good	13.25@14.25	13.25@14.25	12.65@13.35	12.50@13.50	12.25@13.25
STEERS (800 LBS. UP):					
Medium	11.65@13.25	11.50@13.25	11.00@12.65	11.00@12.50	11.00@12.25
Common	10.00@11.65	9.50@11.50	8.75@11.00	8.75@11.00	9.00@11.00
STEERS (FEED CALVES AND YEARLINGS 750-950 LBS.):					
Choice	14.25@14.75	14.25@14.75	13.25@14.25	13.25@14.25	13.10@13.90
Good	13.25@14.25	13.25@14.25	12.25@13.25	12.25@13.50	12.00@13.10
HEIFERS (850 LBS. DOWN):					
Choice	13.50@14.25	14.00@14.50	12.50@13.75	12.75@13.75	12.00@13.25
Good	12.75@13.50	13.00@14.00	11.50@12.50	11.65@13.00	11.25@12.00
Common-med.	8.75@12.75	9.50@13.00	8.50@11.50	8.25@11.75	8.00@11.25
HEIFERS (850 LBS. UP):					
Choice	12.25@14.00	12.00@13.50	11.50@12.75	11.75@13.25	11.25@12.75
Good	10.75@13.50	11.00@12.50	10.75@12.00	10.75@12.50	10.25@11.75
Medium	9.50@12.75	9.75@11.00	8.75@11.25	8.75@11.50	8.50@11.00
COWS:					
Choice	11.25@11.75	10.50@11.50	11.00@11.75	10.00@11.00	10.50@11.50
Good	9.00@11.25	9.50@10.50	9.00@11.00	9.00@10.00	9.00@10.50
Common-med.	8.00@9.15	7.75@9.50	7.75@9.00	7.50@9.00	7.25@9.00
Low cutter and cutter	6.00@7.75	5.00@7.75	6.00@7.75	5.25@7.10	5.50@7.25
BULLS (YEARLINGS EXC.):					
Beef Good-ch.	9.00@10.50	9.00@10.50	9.00@9.75	8.50@9.50	8.50@10.00
Cutter-med.	7.75@9.00	7.00@8.75	7.00@9.00	6.75@8.50	6.50@8.75
CALVES (500 LBS. DOWN):					
Medium-ch.	9.50@12.50	9.00@12.50	10.00@12.50	8.00@12.00	8.50@11.00
Cull-common	7.00@9.50	6.00@9.00	6.50@10.00	6.00@8.00	6.50@8.50
VEALERS (MILK-FED):					
Good-ch.	13.00@16.75	15.25 Only	12.50@15.00	10.50@13.50	13.50@16.00
Medium	11.50@13.00	11.50@15.25	9.50@12.50	8.50@10.50	10.00@13.50
Cull-common	8.00@11.50	6.00@11.50	7.00@9.50	6.00@8.50	6.50@10.00
SPRING LAMBS:					
Good-ch.	17.75@19.35	17.50@18.50	17.50@18.75	17.25@18.50	
Medium	16.50@17.75	15.75@17.50	16.00@17.50	16.00@17.25	
Cull-com.	13.75@16.50	11.50@15.75	13.75@16.00	11.50@16.00	
Lambs (84 lbs. down) good-ch.	15.75@17.10	15.00@16.25	13.25@16.25	14.75@16.00	13.25@16.25
Lambs (92 lbs. down) medium	14.00@15.75	13.75@15.00	14.00@15.25	13.75@14.75	14.00@15.25
Lambs (all weights) cull-common	11.75@14.00	10.00@13.75	11.75@14.00	11.50@13.75	11.25@14.00
Yearling wethers (110 lbs. down) medium-choice	11.75@15.50	11.50@14.50	11.25@14.25	11.50@14.25	
Ewes (120 lbs. down) med.-ch.	6.75@8.75	6.00@8.00	6.00@7.50	6.25@8.25	6.00@7.50
Ewes (120-150 lbs.) med.-ch.	5.00@6.40	5.00@7.50	5.75@7.25	6.00@8.00	5.25@7.50
Ewes (all weights) cull-common	2.00@6.75	1.50@6.00	1.25@6.00	1.50@6.25	1.50@6.00

Buffalo	2,000	10,400	2,400
Cleveland	500	5,800	1,200
Nashville, Tenn.	1,000	2,400	1,100
Toronto	4,100	1,000	800

TUESDAY, MAY 29, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	26,000	5,000
Kansas City	6,000	14,000	8,000
Omaha	7,000	18,000	4,500
St. Louis	3,500	17,500	3,000
St. Joseph	1,700	8,000	5,000
Sioux City	3,000	10,000	300
St. Paul	1,800	6,500	200
Oklahoma City	300	1,600	
Fort Worth	1,500	1,000	1,500
Milwaukee	800	4,500	100
Denver	500	1,400	2,400
Louisville	200	1,000	1,200
Wichita	500	4,400	500
Indianapolis	800	7,000	300
Pittsburgh	200	500	100
Cincinnati	300	3,100	800
Buffalo	200	500	300
Cleveland	200	2,500	600
Nashville, Tenn.	100	700	1,800
Toronto	400	800	400

WEDNESDAY, MAY 30, 1928.

	Cattle.	Hogs.	Sheep.
St. Paul	1,600	9,200	200
Oklahoma City	600	1,500	100
Fort Worth	800	1,000	300
Milwaukee	700	1,000	300
Toronto	1,300	1,300	100

All other markets were closed on account of holiday.

THURSDAY, MAY 31, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	33,000	12,000
Kansas City	5,500	14,000	5,000
Omaha	7,500	18,000	13,000
St. Louis	5,000	22,500	3,000

St. Joseph	1,900	10,500	4,000
Sioux City	3,500	13,500	1,500
St. Paul	1,600	5,500	500
Oklahoma City	500	1,800	500
Fort Worth	1,500	1,000	1,200
Milwaukee	600	1,800	100
Denver	1,000	1,100	2,500
Louisville	400	3,300	2,100
Wichita	500	3,200	2,400
Indianapolis	1,100	8,500	300
Pittsburgh	100	2,300	600
Cincinnati	500	8,200	1,600
Buffalo	200	2,600	300
Cleveland	300	3,200	700
Nashville, Tenn.	300	800	1,600
Toronto	400	200	100

FRIDAY, JUNE 1, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	1,800	25,000	8,000
Kansas City	600	7,000	7,000
Omaha	800	17,000	10,000
St. Louis	800	14,500	1,600
St. Joseph	400	8,000	4,000
Sioux City	2,500	13,500	200
St. Paul	1,400	3,500	200
Oklahoma City	800	1,000	
Fort Worth	3,200	1,400	6,500
Milwaukee	200	500	100
Denver	100	3,0	3,900
Wichita	300	2,600	100
Indianapolis	600	9,000	500
Pittsburgh		1,200	200
Cincinnati	300	4,600	800
Buffalo	100	1,900	500
Cleveland	100	2,000	500

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending May 24, 1928, with comparisons:

BUTCHER STEERS.

1,000-1,200 lbs.

	Week ended May 24.	Prev. week.	Same week, 1927.
Toronto	\$11.75	\$11.00	\$9.70
Montreal	11.00	10.50	10.10
Winnipeg	11.00	10.00	11.00
Calgary	9.25	9.25	9.75
Edmonton	9.25	9.25	9.75
Pr. Albert		9.50	8.50
Moose Jaw	10.00	10.00	10.25

VEAL CALVES.

Toronto	\$15.50	\$16.00	\$12.50
Montreal	11.50	9.50	8.50
Winnipeg	15.00	14.00	12.00
Calgary	13.00	13.00	11.00
Edmonton	14.00	14.00	11.00
Pr. Albert		10.00	9.00
Moose Jaw	14.00	14.00	10.00

SELECT BACON HOGS.

Toronto	\$11.50	\$11.00	\$10.75
Montreal	11.75	11.25	11.00
Winnipeg	10.10	10.25	10.00
Calgary	9.85	9.75	10.10
Edmonton	10.00	9.85	9.75
Pr. Albert		10.25	9.25
Moose Jaw	10.00	10.15	10.00

GOOD LAMBS.

Toronto	\$15.75	\$15.00	\$20.00
Montreal	10.00	12.00	12.00
Winnipeg	14.00	14.00	12.00
Calgary	13.00		
Edmonton			
Pr. Albert			
Moose Jaw			10.00

1928 IRISH PIG MOVEMENT.

A considerably larger number of pigs were exported alive and bought for curing in Ireland up to April 19, 1928, than for the corresponding period of the two preceding years. Exports of live pigs increased 16 and 33 per cent respectively over the corresponding periods of 1927 and 1926, while the pigs bought for curing increased 33 to 34 per cent respectively. The increase in live pig exports this year over last is not as great as it was last year over the preceding one, while the increase in hogs bought for curing is greater this year. The export of fresh pork from the Irish Free State to Great Britain and Northern Ireland increased during the first three months of the year from 7,738,000 lbs. in 1927 to 11,712,000 lbs. in 1928.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, May 26, 1928, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	5,356	8,565	8,500	12,034
Swift & Co.	6,210	4,290	13,900	12,280
Morris & Co.	2,178	1,248	11,300	3,148
Wilson & Co.	4,099	2,496	10,900	7,437
Anglo-Amer. Prov. Co.	984		4,000	
G. H. Hammond Co.	2,354		4,500	
Libby, McNeil & Libby	607			

Brennan Packing Co., 7,300 hogs; Miller & Hart, 4,500 hogs; Independent Packing Co., 3,600 hogs; Boyd, Lunham & Co., 4,400 hogs; Western Packing & Provision Co., 10,900 hogs; Roberts & Oake, 7,500 hogs; Agar Packing Co., 4,200 hogs; others, 27,000 hogs.

Totals: Cattle, 21,788; Calves, 14,599; hogs, 122,300; sheep, 34,589.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,476	1,030	10,883	4,254
Cudahy Pkg. Co.	2,585	632	7,176	4,503
Fowler Pkg. Co.	538			
Morris & Co.	1,499	768	4,781	4,437
Swift & Co.	3,250	754	18,628	7,301
Wilson & Co.	3,232	795	7,341	4,983
Local Butchers	718	147	1,408	150

Total: 14,298 Cattle, 4,126 Calves, 50,211 Hogs, 25,238 Sheep.

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	6,157	13,790	9,075	
Cudahy Pkg. Co.	5,834	11,341	10,526	
Dold Pkg. Co.	1,343	8,183		
Morris & Co.	2,085	4,883	4,073	
Swift & Co.	5,769	9,980	10,738	
Eagle Pkg. Co.	25			
Hoffman Bros.	75			
Mayerowich & Vail	39			
Omaha Pkg. Co.	29			
J. Hife Pkg. Co.	25			
J. Roth & Sons	104			
So. Omaha Pkg. Co.	99			
Lincoln Pkg. Co.	184			
Morrell Pkg. Co.	136			
Nagle Pkg. Co.	236			
Sinclair Pkg. Co.	331			
Wilson Pkg. Co.	336			
Kennett-Murray Co.		5,713		
J. W. Murphy		7,930		
M. Glassburg		3		
Other Buyers		15,114		

Total: 22,630 Cattle, 76,924 Hogs, 34,412 Sheep.

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	959	2,097	5,601	1,606
Swift & Co.	1,474	4,423	6,899	3,317
Morris & Co.	912	344	2,952	2,347
East Side P. Co.	520		5,670	
All others	475		4,386	170
Shipments	2,330	2,328	37,824	

Total: 6,670 Cattle, 9,192 Calves, 53,132 Hogs, 7,440 Sheep.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,312	922	15,742	12,530
Armour & Co.	2,154	580	11,165	3,299
Morris & Co.	1,171	349	4,536	2,324
Others	2,290	85	10,917	770

Total: 7,927 Cattle, 1,936 Calves, 42,360 Hogs, 18,923 Sheep.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,445	179	16,201	357
Armour & Co.	3,311	185	13,570	771
Swift & Co.	2,121	187	8,147	395
Smith Bros.	45	34		
Local Butchers	114	18		
Order Buyers	2,464	40	23,822	

Total: 11,500 Cattle, 643 Calves, 61,740 Hogs, 1,523 Sheep.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	688	877	5,040	125
Wilson & Co.	984	638	5,116	100
Other Butchers	71		347	

Total: 1,743 Cattle, 1,315 Calves, 10,503 Hogs, 225 Sheep.

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankington Pkg. Co.	1,296	5,700	7,629	88
E. Gums & Co.	134	40	131	
U. D. B. Co., N. Y.	32			
Armour & Co., Mil.	523	3,150		
Armour & Co., Chi.	73			
N.Y.R.D.M. Co., N.Y.				
Butchers	272	380	158	83
Traders	348	95	11	1

Total: 2,685 Cattle, 9,383 Calves, 7,920 Hogs, 172 Sheep.

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
C. A. Freund	93	53	172	2
S. W. Gall		10		188
J. Hilberg	141			36
Gas Juending	139	146		47
E. Kahn's Sons Co.	908	392	6,957	419
Kroger Groc. & B.Co.	159	99	3,552	
Lohrey Pkg. Co.	4		304	
H. H. Meyer P. Co.	22		3,428	
W. G. Rehn & Son.	155	39		
A. Sander Pkg. Co.	8		937	
J. Schlachter & Son	147	253		121
J. & F. Schroth Pkg. Co.	15		3,219	
Vogel & Son	10	7	493	

Total: 1,801 Cattle, 990 Calves, 19,062 Hogs, 813 Sheep.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Outside buying	775	3,850	20,477	608
Kingman & Co.	1,759	841	14,516	516
Indianapolis Abt. Co.	1,196	152	386	
Armour & Co.	293	51	2,063	20
Bell Pkg. Co.	39		513	
Brown Bros.	172	21	1,000	
Hilgmeier Bros.	4		373	
Schussler Pkg. Co.	16		194	
Riversview Pkg. Co.	19		13	291
Meier Pkg. Co.	107	13	291	29
Indiana Prov. Co.	21	18	298	41
Art Wabnitz	9	36		
Maas-Hartman & Co.	35	6		5
Hoosier Abt. Co.	23			
Miscellaneous	304	95	756	174

Total: 4,772 Cattle, 5,103 Calves, 41,037 Hogs, 1,396 Sheep.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,035	682	15,717	2,769
Dold Pkg. Co.	494	62	9,095	19
Wichita Dr. Beef Co.	20			
Dunn Deterdag	120			
Keefe Le Sturgeon	85			

Total: 1,760 Cattle, 744 Calves, 25,412 Hogs, 2,818 Sheep.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,425	4,731	13,002	721
Cudahy Pkg. Co.	339	1,652		
Hertz Bros.	190	16	39	
Swift & Co.	3,726	6,858	20,181	1,104
United Pkg. Co.	1,708	192		1
Others	635	8	9,038	

Total: 9,021 Cattle, 13,457 Calves, 42,260 Hogs, 1,826 Sheep.

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ended May 26, 1928, with comparisons:

	CATTLE.	Calves.	Hogs.	Sheep.
Chicago	21,788	22,652	34,642	
Kansas City	14,298	13,841	20,396	
Omaha	22,630	22,486	26,208	
St. Louis	10,535	7,478	10,397	
St. Joseph	7,927	9,474	10,638	
Sioax City	11,500	10,737	12,091	
Oklahoma City	1,743	2,481	3,760	
Indianapolis	4,772	4,711	6,500	
Cincinnati	1,801	1,746	1,661	
Milwaukee	2,685	2,677	2,398	
Wichita	1,760	1,390	1,841	
St. Paul	9,021	9,588	8,401	

Total: 107,605 Cattle, 109,291 Calves, 138,903 Hogs, 1,826 Sheep.

HOGS.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	122,300	106,800	152,900	
Kansas City	50,211	43,224	39,521	
Omaha	76,924	62,296	68,585	
St. Louis	84,054	32,750	54,431	
St. Joseph	42,360	32,838	32,991	
Sioax City	61,740	44,855	36,719	
Oklahoma City	10,503	9,963	6,200	
Indianapolis	41,037	34,582	43,132	
Cincinnati	19,869	19,053	15,893	
Milwaukee	7,920	8,376	8,083	
Wichita	25,412	19,758	16,505	
St. Paul	42,260	38,845	46,338	

Total: 562,861 Cattle, 453,338 Calves, 521,098 Hogs, 1,826 Sheep.

SHEEP.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	34,899	47,615	41,485	
Kansas City	25,238	27,835	28,941	
Omaha	34,412	34,498	29,510	
St. Louis	14,710	6,889	12,556	
St. Joseph	19,949	19,949	14,929	
Sioax City	1,523	2,076	1,187	
Oklahoma City	225	275	343	
Indianapolis	1,396	1,396	1,888	
Cincinnati	813	991	912	
Milwaukee	172	129	205	
Wichita	2,813	2,009	1,561	
St. Paul	1,826	937	1,323	

Total: 129,685 Cattle, 143,889 Calves, 134,240 Hogs, 1,826 Sheep.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 21	22,426	4,217	50,970	13,385
Tues., May 22	7,173	4,835	27,422	9,494
Wed., May 23	8,004	3,535	18,321	7,944
Thur., May 24	7,243	5,158	23,797	7,911
Fri., May 25	1,221	1,139	22,283	6,132
Sat., May 26	400	200	7,900	3,000

Totals this wk. 47,067 Cattle, 19,084 Calves, 149,803 Hogs, 47,866 Sheep.

Prev. week 44,890 Cattle, 18,649 Calves, 131,968 Hogs, 77,887 Sheep.

Year ago 69,408 Cattle, 17,016 Calves, 175,167 Hogs, 72,601 Sheep.

Two years ago 55,293 Cattle, 17,927 Calves, 127,063 Hogs, 30,664 Sheep.

Year's receipts to May 26, with comparative totals:

	1928.	1927.
Cattle	957,555	1,134,360
Calves	361,093	314,041
Hogs	4,107,291	3,107,538
Sheep	1,406,055	1,478,029

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., May 21	4,681	112	10,657	4,034
Tues., May 22	2,168	12	7,422	3,941
Wed., May 23	3,089	16	4,207	1,612
Thur., May 24	2,652	1,061	6,567	1,495
Fri., May 25	688		8,789	553
Sat., May 26	100		1,500	1,000

Totals this wk. 13,878 Cattle, 306 Calves, 39,152 Hogs, 14,635 Sheep.

Previous week 13,041 Cattle, 218 Calves, 30,988 Hogs, 30,312 Sheep.

Year ago 21,782 Cattle, 76 Calves, 29,074 Hogs, 21,605 Sheep.

Two years ago 16,141 Cattle, 196 Calves, 27,453 Hogs, 4,009 Sheep.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.	Lambs.
Week end, May 26	\$12.95	\$ 9.65	\$ 8.10	\$15.70	
Previous week	13.30	9.65	8.20	15.70	
1927	10.70	9.25	6.25	14.10	
1926	9.15	13.90	7.10	15.35	
1925	10.05	11.95	7.00	13.00	
1924	9.55	7.25	6.50	14.25	
1923	9.85	7.10	6.50	13.50	

Avg. 1923-1927...\$ 9.90 Cattle, \$10.15 Calves, \$ 7.25 Hogs, \$14.20 Sheep.

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards.

	Cattle.	Hogs.	Sheep.
*Week ended, May 26	33,700	110,700	33,231
Previous week	31,849	100,880	47,575
1927	47,626	146,062	50,882
1926	29,152	90,610	35,255
1925	38,017	97,438	48,728
1924	36,017	109,905	3

Jamison

POINT NUMBER FOUR

WHERE wood is subjected to the combined effects of moisture, change of temperature, and extreme jarring, it is very difficult to counteract the swelling and shrinking and warping.

Jamison starts with high-grade, thoroughly-seasoned wood and cuts and fits it with mechanical precision. It is braced to withstand sag or give and is put together with screws and bolts of ample size and number. Power equipment is used to drive and set the screws and bolts, both in assembling the wood members and in applying the hardware, with a resulting tightness that is proof against all stresses.

With all of our care we allow for a certain amount of swelling and shrinking. The half-inch leeway around all Jamison Doors is turned to dead-air space—effective insulation—by our multiple-seal gasket construction.

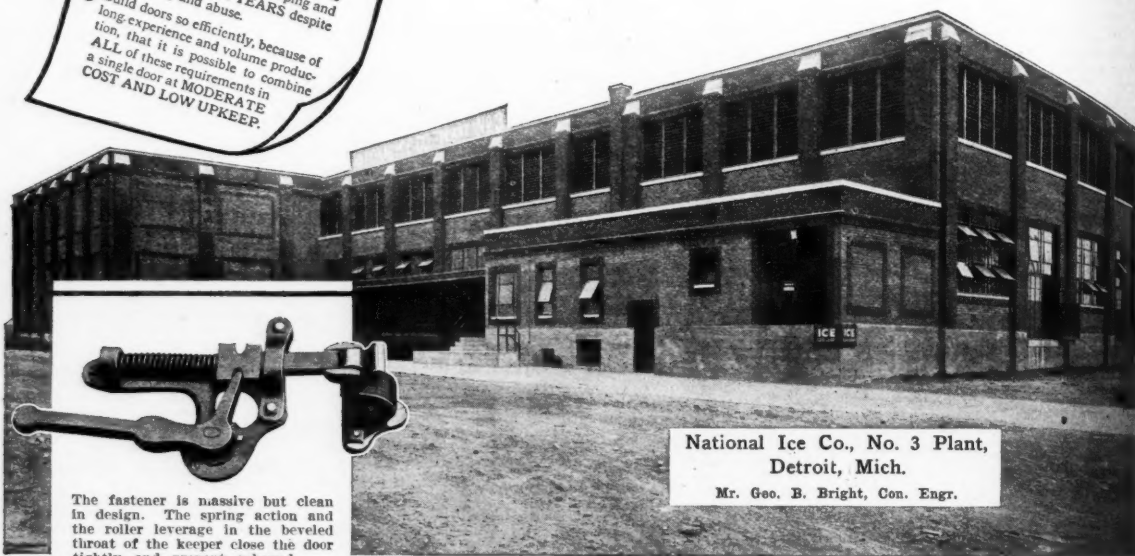
The fasteners and hinges on a single standard door weigh sixty pounds and are bolted on to stay on. A Jamison Door is as solid as ever after years of slams and kicks.

I Approve!

Mr. Geo. B. Bright,
Con. Engr., Detroit, Mich.,
offers this comment:
"your five points show a familiarity with practical cold-storage problems."

Five Point Challenge

- 1 Build doors which—WHEN CLOSED—MAKE PRACTICALLY A SOLID WALL, because of sure, tight seals and door insulation equivalent to the wall itself.
- 2 Build doors which CLOSE AND SEAL QUICKLY and surely, and which further reduce air-flow by requiring minimum wall opening.
- 3 Design doors that HARMONIZE with their surroundings and which PASS the most stringent SANITARY INSPECTION.
- 4 Build doors to avoid troubles due to swelling, shrinking and warping and to ENDURE FOR YEARS despite heavy duty and abuse.
- 5 Build doors so efficiently, because of long experience and volume production, that it is possible to combine ALL of these requirements in a single door at MODERATE COST AND LOW UPKEEP.



National Ice Co., No. 3 Plant,
Detroit, Mich.

Mr. Geo. B. Bright, Con. Engr.

The fastener is massive but clean in design. The spring action and the roller leverage in the beveled throat of the keeper close the door tightly and prevent rebound.



The hinges are of heavy forged-steel bar construction with a wide reach and a spring adjustment. True action is assured. Each standard Jamison Door carries sixty pounds of hardware, bolted on.

Cold Storage Doors

NP-4
CLIP AND PIN TO YOUR LETTER-HEAD

Jamison Cold Storage Door Co.
Hagerstown, Md., U.S.A.
Please send us immediately your complete answer to the 5-point challenge, and catalog.

OLDEST AND LARGEST MANUFACTURERS OF COLD STORAGE DOORS

Ice and Refrigeration

ICE NOTES.

The Southern Produce Co., Flatonia, Tex., has let the contract for the erection of a cold storage plant.

Plans to erect a cold storage plant are being made by the Valley Bonded Warehouse Co., Brownsville, Tex. The structure will cost in the neighborhood of \$250,000.

The Chattanooga Warehouse & Cold Storage Co., Chattanooga, Tenn., has increased its capital stock from \$50,000 to \$100,000.

A cold storage plant to cost \$150,000 will be erected by the Wenatchee Produce Co., Wenatchee, Wash.

Plans are being made by the West Texas Utilities Co. to erect a cold storage plant in Childress, Tex. The cost will be \$15,000.

Improvements are being made to the plant of the Southern Cold Storage Co., Cleveland, Tenn.

The Belton Wholesale Grocery Co., Belton, S. C., is planning the erection of a cold storage plant.

The charter of the Western Ice & Cold Storage Co., Shawnee, Okla., has been renewed, the old one having expired after a 20-year period.

A cold storage plant will be constructed in Astoria, Ore., by the Barbey Packing Co.

A contract has been let by the Camden Rail & Harbor Terminal Corp., Camden, N. J., for the construction of a cold storage plant.

Considerable damage was done by fire recently to the plant of the Sidney Ice & Storage Co., Sidney, Neb.

A cold storage plant to cost approximately \$50,000 will be built by the Evansville Ice & Storage Co., Evansville, Ind.

Construction of a cold storage plant in Waycross, Ga., is being planned, it is

said, by W. C. Hutchinson, manager of the Service Ice & Storage Co.

Fire recently destroyed the cold storage plant in Ford City, Calif., owned by Howard Wingot & Son.

The Union Ice & Cold Storage Co., San Francisco, Calif., has purchased the Superior Ice & Cold Storage Co., Owensmouth, Calif.

Improvements totaling \$50,000 are being made to the plant of the Tuscaloosa Ice & Cold Storage Co., Tuscaloosa, Ala.

Construction work will be started soon on a new cold storage plant in Yakima, Wash. It will be built by the American Fruit Growers, Inc.

The Hill Wholesale Produce Co., Victoria, Tex., has let a contract for the erection of a cold storage plant.

The Miami Development Co., Dayton, O., has acquired property on which it will erect a cold storage plant. The cost, with equipment, will be about \$150,000.

An addition is being built to the plant of the Concordia Ice & Cold Storage Co., Delphos, Kan.

Plans are being prepared by the Catskill Ice & Storage Co., Catskill, N. Y., for an ice manufacturing plant.

Fruit Growers Express, Aberdeen, N. C., has acquired four acres of land on which will be erected an icing and cold storage plant to cost \$350,000.

A one-story cold storage plant to cost \$40,000 is planned for 2248 North Natchez Ave., Chicago, Ill., by the Jefferson Ice Co.

CONDENSER LOSSES.

At the sixth annual convention of the Canadian Association of Ice Industries, a paper was read on economy and efficiency in plant operation. Touching

on condenser losses, the author said that 5 to 25 per cent efficiency in a plant could be lost by having non-condensable gases in the condensers, scale in the condenser tubes, or insufficient water supply. First, non-condensable gas. Plants should be purged regularly, and he considered the use of the mechanical purger as an investment well worth while. In purging by hand, he said, never let a chance go by when the compressor was idle on a cold day of getting rid of the non-condensable gases in the condensers.

GERMANY RESTRICTS IMPORTS.

Further restrictions on the frozen meat imported by Germany are included in an ordinance dated April 24, 1928, which provides in addition to the reduction of the import from 102,000 to 50,000 tons that the duty free frozen meat will be limited to beef.

The ordinance further provides, according to a Department of Commerce report, that the duty free frozen beef will no longer be available to the trade but will be held at the disposal of various large towns and industrial districts for sole distribution through local butchers to the poorer classes. A careful check is to be made to insure this meat reaching the right consuming quarters.

It is forbidden to use contingent frozen meat in the production of sausages and no contingent frozen meat is allowed to be served in public dining rooms or restaurants.

In addition to the above the muni-

YORK

MECHANICAL REFRIGERATION

for the
PACKER, SAUSAGE MAKER, RENDERER
AND BY-PRODUCT MANUFACTURER
Ammonia or Carbon
dioxide systems of
refrigeration
Write for Bulletins

YORK

ICE MACHINERY CORPORATION
YORK, PENNA.

Cold Storage Insulation

All Kinds of Refrigerator Construction
JOHN R. LIVEZEY
Glenwood Avenue, West 22nd St., Philadelphia, Pa.
526-530 St. Paul St., Baltimore, Md.
902 Woodward Bldg., Washington, D. C.

Reliable

TRADE MARK



"Protected in Courts from Factory to Consumer"

UNEQUALLED FOR INSULATING

COLD STORAGE WAREHOUSES - REFRIGERATORS
ICE PLANTS - DAIRIES - FUR VAULTS.

LUSE-STEVENSON CO.

OFFICES IN ALL PRINCIPAL CITIES

MANUFACTURERS
307 WEST MICHIGAN AVENUE
CHICAGO, ILLINOIS.
U. S. A.

FACTORY
1248 DE LA SALLE
MONTREAL, QUEBEC

LUSE-STEVENSON CO.

307 No. Michigan Ave. Chicago, Ill.

NOVOID CORKBOARD

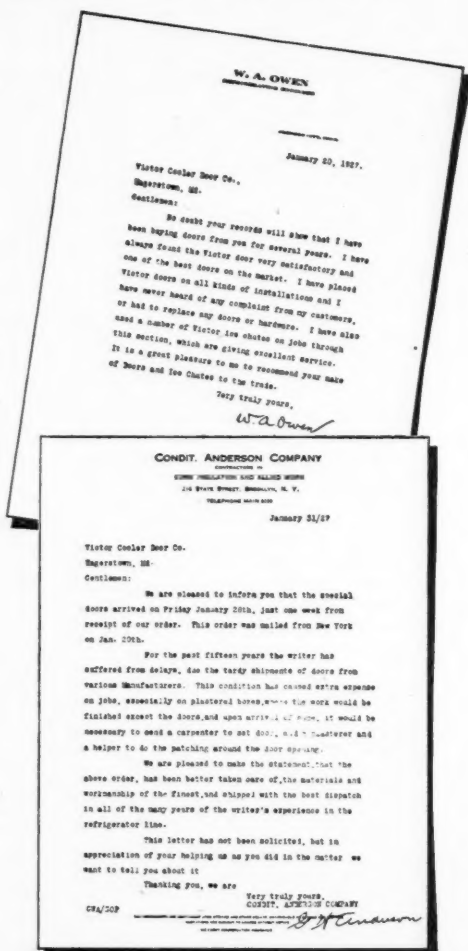
12"x36" and 24"x36" sheets, in 1", 1 1/2", 2", 3", and 4" thicknesses. Write for sample and Bulletin N-8

CORK IMPORT CORPORATION

345 West 40th Street NEW YORK

Branch Offices: Atlanta, Boston, Buffalo, Chicago, Hartford, Philadelphia, St. Louis, Troy

THE PROOF!



We suggested in last month's advertisement that we would offer "The Proof" of Victor supremacy in this month's advertisement.—We submit these two letters—just two of many similar ones we have in our files.

Your copy of "Refrigeration Economy" is waiting for you. A request on your letter head will bring it promptly.

VICTOR COOLER DOOR CO., Inc.
HAGERSTOWN, MD.

Branch Offices
New York Oakland Chicago Atlanta

Distributors

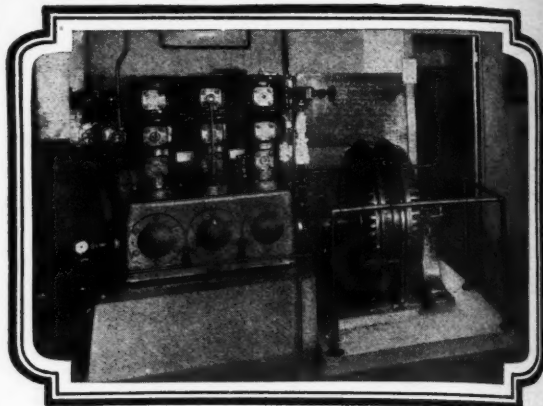
Allan Ice Machine Co.
36th and K Sts.
Omaha, Nebr.

L. A. Roser
254 W. First South
Salt Lake City, Utah
Southern States Insulating Co.
Fourth Floor Candler Annex
Atlanta, Ga.

Factory Supply Co.
2121 Avenue D
Birmingham, Ala.
H. T. Steffee
930 Tchoupitoulas St.
New Orleans, La.

Central Eng. & Supply Co.
2615 Latimer St.
Dallas, Texas

J. A. Congleton
1116 Acuff St.
Houston, Texas
Edwards Ice Machine & Sup. Co.
3622 East Marginal Way
Seattle, Wash.
Edwards Ice Machine & Sup. Co.
5749 Landregan Street
Oakland, Cal.
Warren & Bailey Co.
214 East Third St.
Los Angeles, Cal.



Lower Refrigeration Costs

MULTIPLE Effect Compressors, Internal Force Feed Lubrication, Constant high volumetric efficiency. Sturdy rigid construction.

These are a few reasons why the packing industry finds increased efficiency in HOWE Refrigerating Machines. Made in all capacities suitable for large packers and retail butchers.

HOWE ICE MACHINE CO.

2825 Montrose Ave.
Chicago

HOWE Dependable Refrigeration

For Packing Plants



Since 1865 Mundet Jointite Cork Board has been used for cold insulation in packing plants all over the United States and Canada. Let us quote on your next job. No job too large or too small.

L. MUNDET & SON, Inc.,

461 8th Ave. Established 1865 New York City

STREATOR COLD STORAGE DOOR

Quick Service: A complete stock of standard sized doors ready for immediate shipment from our factory located in the heart of the Middle West. Shipment is made on same day order is received.

24-hour service on cold storage doors made to your individual specifications.

Streator Cold Storage Door Company

Specialists in Cold Storage Doors
Streator, Illinois

polities have been requested to keep a prompt and careful control of all frozen meat consumed in their respective districts, and holders of certificates enabling them to deal in frozen meat will be obliged to submit at the close of each month a statement of the exact quantities of frozen meat which have passed through their hands during the month.

MARCH MEAT CONSUMPTION.

The apparent per capita consumption of federally inspected meat during March, 1928, with comparisons, is reported by the U. S. Department of Agricultural Economics as follows:

BEEF AND VEAL.

Consumption:	Pounds.
March, 1928	385,000,000
February, 1928	379,000,000
Per Capita Consumption:	
March, 1928	3.2
February, 1928	3.2

PORK AND LARD.

Consumption:	
March, 1928	618,000,000
February, 1928	641,000,000
Per Capita Consumption:	
March, 1928	5.2
February, 1928	5.4

LAMB AND MUTTON.

Consumption:	
March, 1928	43,000,000
February, 1928	44,000,000
Per Capita Consumption:	
March, 1928	.43
February, 1928	.44

TOTAL.

Consumption:	
March, 1928	1,046,000,000
February, 1928	1,065,000,000
Per Capita Consumption:	
March, 1928	8.7
February, 1928	8.9

Per capita consumption of all meats during March, 1927, was 8.7 lbs. As compared with March, 1927, per capita consumption of beef during March, 1928, was .6 lbs. less; pork and lard, .6 lbs. more; lamb and mutton the same.

BRITISH PORK IMPORTS LESS.

Imports of bacon, ham and lard into Great Britain during April were smaller than those for March, but were equal to or greater than those of last April in the case of ham and bacon and considerably smaller in the case of lard.

Total bacon imports were 71,232,000 lbs., a decrease of 3,248,000 lbs. from the March figures but an increase of more than 11,500,000 lbs. over last April. Imports from Denmark totaled 51,640,000 lbs., a decline of about 3,000,000 lbs. below March.

Bacon imports from the United States were slightly more than in April, 1927, totalling 5,448,000 lbs., which was a decrease of 2,000,000 lbs. from March. Canadian bacon was about 1,000,000 lbs. short of the March level, and stood at 2,464,000 lbs.

Ham imports at 7,952,000 lbs. were 1,680,000 lbs. under the preceding month and exceeded last year's figure by a slight margin. Lard imports reached 23,000,000 lbs. and were 10,800,000 lbs. under March and 4,000,000 lbs. under April, 1927.

Meat Production and Consumption Statistics

Meat and livestock production and consumption figures for March, 1928, have been compiled by the U. S. Bureau of Agricultural Economics, and announced with comparisons as follows:

	CATTLE, CALVES, BEEF, AND VEAL.					
	3-year average ¹	March, 1927.	March, 1928.	Total or average, 3-yr. avg. ¹	January-March 1928.	
Inspected slaughter:						
Cattle	761,052	761,299	664,948	2,265,107	2,248,063	2,042,131
Calves	462,122	456,590	407,200	1,240,024	1,229,949	1,164,253
Carcasses condemned:						
Cattle	8,684	6,435	5,278	23,530	18,558	16,085
Calves	1,505	1,291	1,302	3,533	3,205	3,446
Average live wt.:						
Cattle, lbs.	966.10	954.89	956.15	960.09	962.77	948.35
Calves, lbs.	157.28	157.40	151.80	166.39	165.22	162.37
Average dressed wt.:						
Cattle, lbs.	524.22	520.91	519.18	521.97	521.12	507.96
Calves, lbs.	93.45	95.22	88.11	97.93	98.31	92.90
Total dr. wt. (carcass, not incl. condemned):						
Beef, lbs.	394,414,098	393,216,206	342,487,471	1,169,552,358	1,161,574,334	1,028,689,110
Veal, lbs.	43,042,010	43,354,428	35,763,673	120,824,433	120,396,068	107,695,578
Storage:						
Beginning of month—						
Fresh beef, lbs.....	71,252,000	60,659,000	44,017,000	77,230,000	66,814,000	49,886,000
Cured beef, lbs.....	27,588,000	27,361,000	19,732,000	27,419,000	27,902,000	20,896,000
End of month—						
Fresh beef, lbs.....	60,719,000	50,945,000	37,625,000	70,102,000	59,678,000	44,105,000
Cured beef, lbs.....	27,367,000	26,214,000	19,631,000	27,369,000	27,133,000	20,114,000
Exports: ²						
Fresh beef and veal, lbs.	232,262	161,050	212,272	790,352	586,365	623,318
Cured beef, lbs.....	1,755,128	1,557,942	729,465	4,644,848	4,304,064	1,875,328
Canned beef, lbs.....	279,106	306,195	217,853	729,493	858,731	591,559
Oleo oil and stearin, lbs.	11,197,865	8,237,583	6,397,759	25,608,889	24,989,414	15,851,577
Tallow, lbs.	1,015,592	404,006	160,964	2,542,639	1,649,976	544,063
Imports:						
Fresh beef and veal, lbs.	1,153,179	1,563,434	1,230,247	3,204,101	3,501,248	5,234,645
Receipts, cattle and calves ²	1,804,889	1,742,969	1,465,161	5,196,870	5,129,913	4,752,037
Cattle on farms Jan. 1.		56,872,000	55,696,000			
Price per 100 pounds:						
Cattle, av. cost for slaughter	7.87	8.28	10.38	7.44	7.88	10.20
Calves, av. cost for slaughter	10.28	10.60	12.09	10.04	10.67	11.97
At Chicago—						
Cattle, good steers.....	10.76	11.07	13.82	10.81	10.98	14.67
Veal calves	11.32	11.54	12.78	11.54	12.05	13.23
At eastern markets—						
Beef carcasses, good grade	15.91	16.87	20.25	15.48	16.34	20.51
Veal carcasses, good grade	19.71	20.89	20.14	20.24	21.08	21.01
HOGS, PORK, AND PORK PRODUCTS.						
Inspected slaughter	3,566,288	3,837,278	5,139,754	12,294,704	11,745,441	16,398,543
Carcasses condemned	13,320	13,218	15,101	42,390	39,448	46,833
Av. live wt., lbs.	231.33	235.63	229.47	237.61	231.59	228.43
Av. dressed wt., lbs.....	177.20	181.79	173.75	174.29	178.62	173.84
Total dr. wt. (carcass, not incl. condemned), lbs.....	630,939,467	695,175,867	890,408,459	2,122,357,285	2,087,388,765	2,843,423,404
Lard per 100 lbs. live wt., lbs.	16.26	15.57	16.55	15.96	15.32	16.13
Storage:						
Beginning of month—						
Fresh pork, lbs.....	176,408,000	177,876,000	264,043,000	140,352,000	141,927,000	178,223,000
Cured pork, lbs.....	539,217,000	493,798,000	621,873,000	488,884,000	435,007,000	510,104,000
Lard, lbs.	101,725,000	77,103,000	121,082,000	78,351,000	65,557,000	86,648,000
End of month—						
Fresh pork, lbs.....	180,500,000	193,733,000	323,403,000	168,843,000	173,955,000	250,806,000
Cured pork, lbs.....	551,932,000	544,713,000	674,334,000	527,458,000	492,442,000	595,625,000
Lard, lbs.	111,786,000	92,069,000	164,506,000	98,545,000	79,583,000	123,198,000
Exports: ²						
Fresh pork, lbs.....	1,431,227	909,816	1,659,283	5,687,371	1,986,248	4,302,416
Cured pork, lbs.....	37,803,690	20,144,922	30,639,305	118,612,770	64,034,143	79,793,319
Canned pork, lbs.....	617,490	639,269	1,179,694	1,676,909	1,943,533	2,255,441
Sausage, lbs.	992,432	864,715	579,061	2,904,836	2,404,734	1,633,625
Lard, lbs.	61,884,425	54,814,378	83,458,813	195,159,934	167,824,846	238,660,747
Imports: Fresh pork, lbs.	1,822,740	2,827,072	3,232,196	3,023,695	6,379,236	923,763
Receipts of hogs ² , lbs.	3,620,403	3,754,154	4,638,789	12,253,245	11,314,069	15,211,779
Hogs on farms Jan. 1.		54,408,000	58,969,000			
Price per 100 pounds:						
Av. cost for slaughter..	12.32	11.31	8.08	11.80	11.65	8.12
At Chicago—						
Live hogs, med. wt. ...	12.54	11.49	8.23	11.95	11.78	8.26
At eastern markets—						
Fresh pork loins, 10-15 lbs.	23.44	22.46	14.46	21.51	21.93	15.14
Shoulders, skinned.....	18.27	18.02	12.22	17.40	18.33	12.59
Picnics, 6-8 lbs.	16.36	16.35	11.50	15.71	16.46	11.88
Butts, Boston style	21.82	21.90	14.42	20.93	22.02	15.23
Bacon, breakfast.....	27.17	26.07	21.76	26.88	27.11	20.97
Hams, smoked	26.76	25.50	20.00	25.57	26.40	20.17
Lard, hardwood tubs.....	15.88	13.67	12.29	15.86	13.82	12.66
SHEEP, LAMB AND MUTTON.						
Inspected slaughter.....	1,057,831	1,026,736	1,015,861	3,055,366	3,147,262	3,214,800
Carcasses condemned	1,215	1,211	934	3,666	4,036	3,206
Av. live wt., lbs.....	87.23	86.72	89.25	86.87	85.87	88.99
Av. dressed wt., lbs.....	40.93	40.51	41.51	40.71	40.17	41.51
Total dr. wt. (carcass, not incl. condemned), lbs.....	43,242,217	41,544,018	42,129,620	124,197,272	126,214,903	133,267,527
Storage, fresh carcasses..						
Beginning of month, lbs.	3,238,000	4,074,000	4,020,000	3,131,000	4,359,000	4,277,000
End of month, lbs.....	2,773,000	2,940,000	3,252,000	3,019,000	3,820,000	3,892,000
Exports, fr. carcasses ² , lbs.	70,081	37,401	44,463	170,476	112,562	214,858
Imports, fr. carcasses, lbs.	70,016	96,611	199,123	346,180	253,188	327,408
Receipts of sheep ² , lbs.	1,585,733	1,558,422	1,520,335	4,628,702	4,798,739	4,894,467
Sheep on farms Jan. 1.		41,846,000	44,545,000			
Price per 100 pounds:						
Av. cost for slaughter..	13.99	14.17	15.11	13.97	13.01	13.95
At Chicago—						
Lambs, 84 lbs. down, medium to prime.....	14.73	14.82	16.36	14.61	13.24	15.03
Sheep, med. to choice	9.13	8.88	9.47	8.91	7.95	8.49
At eastern markets—						
Lamb, good grade.....	25.29	27.57	27.05	25.42	24.89	25.09
Mutton, good grade.....	17.04	17.93	16.17	16.14	16.05	15.10

¹ 1925, 1926 and 1927.

² Including reexports.

³ Public stockyards.

² Including reexports.

³ Public stockyards.

J. C. Wood - Robt. Burrows

30 YEARS
Serving
Packers

Give Each Order Their Personal Attention

Cash Provisions - Beef - Etc
Future Provisions - Grain and Cotton
Members Chicago Board of Trade
Daily Price List Sent on Request

J. C. Wood & Co.
Board of Trade Bldg. **BROKERS** CHICAGO

F. C. ROGERS
BROKER
Provisions

Philadelphia Office
Ninth & Noble Streets

New York Office
New York Produce Exchange

C. W. RILEY, Jr.
BROKER
2109 Union Central Bldg., Cincinnati, Ohio
Provisions, Oils, Greases and Tallows
Offerings Solicited

H. P. Henschien **R. J. McLaren**
HENSCHIE & McLAREN
Architects
1637 Prairie Ave. **Chicago, Ill.**
PACKING PLANTS AND COLD STORAGE CONSTRUCTION

Charles A. Streets, Broker
Buying and Selling
Provisions, Fresh Meats, Tallow,
Greases, Fertilizer Materials
824 Engineers Bldg. **CLEVELAND, O.**

H. C. GARDNER **F. A. LINDBERG**
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage, Manufacturing
Plants, Power Installations, Investigations
1134 Marquette Bldg. **CHICAGO**

H. L. WOODRUFF, INC.
Live Wire Brokerage Firm
448 W. 14th St. **New York City**
Telephones: Chelsea 7996-7997

Chas. F. Kamrath **H. C. Christensen**
KAMRATH & CHRISTENSEN
Packinghouse Architects and Engineers
Specializing in
Packing Plants, Cold Storage, Car Icing
222 W. Adams St. **Chicago, Ill.**

JOHN H. BURNS CO., Broker
Export Packing House Products Domestic
407 Produce Exchange, New York City
Member New York Produce Exchange
Cable Address: "Jonburns"
Codes: Cross, Kelly, Utility (Livestock Ed.) Lieber's (5th Ed.)
Rep., Wynantskill Mfg. Co., Stockinettes, Troy, N. Y.

L. V. ESTES INCORPORATED
Industrial Engineers
Specializing in WASTE ELIMINATION and LABOR COST
REDUCTION without Red Tape
4753 Broadway **Chicago**

E. G. JAMES COMPANY
PROVISION BROKERS

BEEF
PROVISIONS
PACKING HOUSE PRODUCTS
TALLOW, GREASES, OILS

ASSOCIATE
AMP
MEMBER

ALL CODES

140 WEST VAN BUREN ST.
CHICAGO, ILL.

We specialize in taking care of the requirements of buyers located all over the United States and Canada. Offerings telegraphed promptly on receipt of inquiries.

On request, our complete provision, fresh meat, packinghouse products, tallow and grease daily market quotation sheets will be mailed to any member of the trade free of charge; also our periodical market reports.

Chicago Section

John W. Hall, by-products broker and trade authority, returned this week from an extended business and pleasure trip.

President Edward A. Cudahy, Jr., of the Cudahy Packing Co., returned this week from a European trip, in which he was accompanied by Mrs. Cudahy.

Packers' purchases of livestock at Chicago for the first four days of this week including the holiday totaled 18,605 cattle, 11,346 calves, 70,971 hogs and 23,525 sheep.

Edward A. James, Chicago Board of Trade operator and well-known in the provision trade, died on Monday, May 28, after a short illness. Funeral services were held on May 31.

Provision shipments from Chicago for the week ending May 26, 1928, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	Cor. week,
	1927.	1927.	1927.
Cured meats, lbs.	18,306,000	16,632,000	15,353,000
Fresh meats, lbs.	36,903,000	33,275,000	38,499,000
Lard, lbs.	6,469,000	6,785,000	6,213,000

Fred Fawkes, formerly head of the by-products department of Allied Packers, Inc., Chicago, has been transferred to Buffalo, N. Y. He will be connected with the provision department at his new location. D. D. McKenzie has been placed in charge of the by-products department at the Chicago plant.

Chas. E. Herrick, vice president of the Brennan Packing Co., left last night for New York City, to attend the first meeting of the committee appointed by Secretary Hoover at the request of the cottonseed products industry to arbitrate differences between New York and Southern traders. Mr. Herrick was asked by Secretary Hoover to serve on this committee. Later he will go to Philadelphia to speak at the annual meeting of the Philadelphia Commercial Exchange.

NEW CAPITAL FOR BURNS.

(Continued from page 20.)

The business was first incorporated in 1890, and throughout has been identified with the growth of livestock and dairying in the west.

There are now six modern packing plants, located at Calgary, Edmonton, Regina, Prince Albert, Vancouver and Winnipeg. Branch houses, with ample cooler facilities, are located at Fort William, Kenora, Moose Jaw, Lethbridge, elson, Prince Rupert and Victoria.

The company operates 92 retail meat and provision markets; a large number of creameries and cheese factories; 17 wholesale fruit depots; ice-cream and milk distribution plants and other properties. It has important agencies

in Europe, the West Indies and the Orient.

The packinghouses and branch plants are located in the important distributing points of the west, from the Pacific Coast to the head of the Great Lakes at Fort William, Ont. The creameries are mostly in the dairying section of northern Alberta, and the retail stores in the industrial section, from Victoria, B. C., to Lethbridge, Alberta.

Except in the few years just after the war, the business is stated never to have had an unprofitable year. Total assets are value at \$15,723,077. Average earnings for the past four years were \$991,588, and for the year ended December, 1927, they were \$1,065,618.

INSTITUTE AT WOMEN'S FAIR.

The Department of Home Economics of the Institute of American Meat Packers, of which Miss Gudrun Carlson is director, assisted during the past week in the Home Economics in Business Section of Chicago at the Woman's World Fair held May 19 to 26 at the Coliseum. Educational material from the department was displayed. The section was one of the several sections of the American Home Economics Association.



WILLIAM E. JOHNSON.

For the past 13 years he has been the Chicago representative for the Procter & Gamble Company in their grease purchases. He has now established a general brokerage business in tallow and greases, and will also handle vegetable oils, with offices at 1048 Utilities Bldg., Chicago.

MARCH LIVESTOCK SLAUGHTER.

Livestock slaughtered under federal inspection during March, 1928, as reported by the U. S. Bureau of Animal Industry, was as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Baltimore...	5,947	1,061	90,347	16
Buffalo	6,226	4,024	83,963	4,246
Chicago	132,089	71,181	672,315	190,640
Cincinnati...	9,900	8,144	92,211	2,568
Cleveland...	6,810	6,166	96,006	9,136
Denver	8,047	1,399	55,739	18,875
Detroit	5,231	5,796	116,787	5,641
Fort Worth...	21,881	11,910	62,550	12,176
Indianapolis	15,243	5,325	103,190	1,408
Kansas City	67,075	16,081	367,376	108,164
Milwaukee...	12,717	53,956	106,197	1,795
Nat'l Stock				
Yards ...	23,437	5,326	120,657	15,407
New York...	31,727	58,392	143,168	169,068
Omaha	70,748	7,162	300,476	163,971
Philadelphia	6,545	8,479	95,773	14,372
St. Louis...	9,656	6,900	204,353	3,990
Sou. City...	33,425	3,173	248,068	37,068
So. St.				
Joseph ...	24,868	5,691	101,941	116,081
So. St. Paul	43,404	56,431	258,331	13,431
Wichita ...	7,456	2,654	71,799	6,974
All other establishments	122,506	67,940	1,748	417
Total:	March, '28	664,948	407,200	5,139,754
Total:	March, '27	761,209	456,599	3,837,278
Total:	9 mo. end.			
Mar., '28	6,988,133	3,464,485	36,988,662	9,941,221
Total:	9 mo. end.			
Mar., '27	7,723,550	3,734,336	31,302,543	9,884,600

Inspections of lard at all establishments, 205,006,117 inspection lbs.; compound and other substitutes, 55,946,211 inspection lbs.; sausage chopped, 57,657,985 inspection lbs. Corresponding inspections for March, 1927: Lard, 152,075,646 inspection lbs.; compound and other substitutes, 47,932,741 inspection lbs.; sausage chopped, 58,273,306 inspection lbs. (These totals of inspection lbs. do not represent actual production, as the same product may have been inspected and recorded more than once in the process of manufacture.)

KINDS OF LIVESTOCK KILLED.

Classification of livestock slaughtered during March, 1928, based on reports from about 600 packers and slaughterers whose slaughtering equalled nearly 75 per cent of the total slaughter under federal inspection, is reported by the U. S. Department of Agriculture as follows:

	Cattle				Hogs				Sheep and lambs			
	Steers	Cows and heifers	Bulls and stags	Barrows	Sows	Stags and boars	Lambs and yearlings	Sheep				
1927	P.ct.	P.ct.	P.ct.	P.ct.	P.ct.	P.ct.	P.ct.	P.ct.	P.ct.	P.ct.	P.ct.	P.ct.
Jan.	45.04	51.51	3.45	56.31	43.29	40	94.32	5.68				
Feb.	49.55	47.49	2.96	55.38	44.18	44	93.51	6.19				
Mar.	50.15	46.01	3.84	55.47	44.09	44	93.55	11.75				
Apr.	50.39	46.07	3.54	52.96	46.39	65	89.02	10.88				
May	57.21	39.09	3.70	60.43	48.99	58	89.15	10.88				
June	51.65	44.29	4.06	46.87	52.39	74	89.41	10.59				
July	52.97	42.64	4.39	40.19	59.03	78	93.55	6.45				
Aug.	50.11	44.68	5.21	36.99	62.21	80	87.65	12.35				
Sept.	49.57	47.37	3.06	38.04	61.18	78	90.52	9.48				
Oct.	36.94	50.12	3.94	44.90	54.38	72	92.11	7.89				
Nov.	35.38	61.41	3.21	48.78	50.67	55	91.73	8.27				
Dec.	39.04	57.83	3.13	62.99	46.55	46	92.45	7.55				
Av.	47.01	49.27	3.72	49.10	50.31	59	91.09	8.91				
1928												
Jan.	39.09	57.42	3.49	53.11	46.34	55	93.36	6.64				
Feb.	45.92	51.14	2.94	53.97	45.64	59	92.70	7.21				
Mar.	49.26	47.58	3.16	53.45	46.05	50	92.93	7.07				

Do you know how to build your hide pack to avoid shrinkage and keep your hides in No. 1 condition? Ask the "Packer's Encyclopedia," the meat packer's dictionary and guide.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
May 31, 1928.

Regular Hams.		S. P.	
Green.		LARD—	
8-10	17 1/2	May	11.92 1/2
10-12	17 1/2	July	12.00
12-14	17 1/2	Sept.	12.35
14-16	17 1/2	CLEAR BELLIES—	
16-18	17 1/2	May	13.87 1/2
18-20	17 1/2	July	13.87 1/2
20-22	17 1/2	Sept.	14.15
S. P. Boiling Hams.		SHORT RIBS—	
H. Run.		May	12.30
16-18	16 1/2	July	12.35
18-20	16 1/2	Sept.	12.60
20-22	15 1/2	Oct.	12.55
Skinned Hams.		LARD—	
Green.		May	11.85
10-14	18 1/2	July	11.92 1/2
14-16	18 1/2	Sept.	12.30
16-18	18 1/2	Oct.	12.32 1/2
18-20	17 1/2	CLEAR BELLIES—	
20-22	17 1/2	May	13.82 1/2
22-24	15 1/2	July	13.80
24-26	14 1/2	Sept.	14.17 1/2
26-30	14 1/2	Oct.	14.17 1/2
30-35	13 1/2	SHORT RIBS—	
Picnics.		May	12.32 1/2
Green.		July	12.32 1/2
4-6	12 1/2	Sept.	12.55
6-8	12	Oct.	12.55
8-10	11	LARD—	
10-12	11	May	11.90
12-14	10 1/2	July	11.97 1/2
Bellies.*		Sept.	12.32 1/2
Green.		Oct.	12.40
6-8	17 1/2	CLEAR BELLIES—	
8-10	17 1/2	May	13.85
10-12	17 1/2	July	13.85
12-14	16 1/2	Sept.	14.20
14-16	15 1/2	Oct.	14.15
16-18	15 1/2	SHORT RIBS—	
*Square Cut and Seedless.		May	12.32 1/2
D. S. Bellies.*		July	12.32 1/2
Clear.		Sept.	12.57 1/2
14-16	14 1/2	Oct.	12.60
16-18	14	LARD—	
18-20	13 1/2	May	11.90
20-25	13 1/2	July	11.95
25-30	13 1/2	Sept.	12.40
30-35	13 1/2	Oct.	12.47 1/2
35-40	13 1/2	CLEAR BELLIES—	
40-50	13 @ 13 1/2	May	13.80
*Fully Cured.		July	13.80
D. S. Fat Backs.		Sept.	14.20
8-10	10 1/2	Oct.	14.15
10-12	10 1/2	SHORT RIBS—	
12-14	11	May	12.25
14-16	11 1/2	July	12.25
16-18	12	Sept.	12.60
18-20	12 1/2	Oct.	12.60
20-25	12 1/2	LARD—	
D. S. Rough Ribs.		May	12.00
45-50	12 1/2	July	12.00
55-60	12 1/2	Sept.	12.40
65-70	12 1/2	Oct.	12.47 1/2
75-80	12 1/2	CLEAR BELLIES—	
Other D. S. Meats.		May	13.95
Extra Short Clears	35-45	July	13.95
Extra Short Ribs	35-45	Sept.	14.22 1/2
Regular Plates	6-8	Oct.	14.22 1/2
Clear Plates	4-6	SHORT RIBS—	
Jowl Butts	9	May	12.30
Lard		July	12.30
Prime steam	11.90	Sept.	12.60
Prime steam, loose	11.10	Oct.	12.60

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, MAY 26, 1928.

	Open.	High.	Low.	Close.
LARD—				
May	11.92 1/2	11.92 1/2	11.87 1/2	11.87 1/2
July	12.00	12.00	11.97 1/2	11.97 1/2
Sept.	12.35	12.37 1/2	12.30	12.30
CLEAR BELLIES—				
May	13.87 1/2	13.87 1/2	13.87 1/2	13.87 1/2
July	13.87 1/2	13.87 1/2	13.87 1/2	13.87 1/2
Sept.	14.15	14.17 1/2	14.15	14.17 1/2
SHORT RIBS—				
May	12.30	12.30	12.30	12.30
July	12.35	12.35	12.30	12.30
Sept.	12.60	12.60	12.55	12.55

MONDAY, MAY 28, 1928.

	Open.	High.	Low.	Close.
LARD—				
May	11.85	11.85	11.85	11.85
July	11.92 1/2	11.92 1/2	11.92 1/2	11.97 1/2 ax
Sept.	12.30	12.32 1/2	12.27 1/2	12.30
Oct.	12.32 1/2	12.32 1/2	12.27 1/2	12.42 1/2 b
CLEAR BELLIES—				
May	13.82 1/2	13.82 1/2	13.82 1/2	13.82 1/2 n
July	13.80	13.82 1/2	13.80	13.82 1/2
Sept.	14.17 1/2	14.17 1/2	14.17 1/2	14.17 1/2
SHORT RIBS—				
May	12.32 1/2	12.32 1/2	12.32 1/2	12.32 1/2 n
July	12.32 1/2	12.32 1/2	12.32 1/2	12.32 1/2 b
Sept.	12.55	12.55	12.55	12.55
Oct.	12.60	12.60	12.60	12.60 n

TUESDAY, MAY 29, 1928.

	Open.	High.	Low.	Close.
LARD—				
May	11.90	11.90	11.85	11.85
July	11.97 1/2	11.97 1/2	11.95	11.95 ax
Sept.	12.32 1/2	12.32 1/2	12.27 1/2	12.27 1/2 b
Oct.	12.40	12.42 1/2	12.40	12.40 ax
CLEAR BELLIES—				
May	13.85	13.85	13.85	13.85 n
July	13.85	13.85	13.85	13.85 b
Sept.	14.20	14.20	14.15	14.15 b
SHORT RIBS—				
May	12.32 1/2	12.32 1/2	12.32 1/2	12.32 1/2 n
July	12.32 1/2	12.32 1/2	12.32 1/2	12.32 1/2 b
Sept.	12.57 1/2	12.57 1/2	12.57 1/2	12.57 1/2
Oct.	12.60	12.60	12.60	12.60 n

WEDNESDAY, MAY 30, 1928.

Holiday—No market.

THURSDAY, MAY 31, 1928.

	Open.	High.	Low.	Close.
LARD—				
May	11.90	12.00	11.90	11.95
July	11.95	12.00	11.95	12.00 b
Sept.	12.30	12.40	12.30	12.40 ax
Oct.	12.45	12.47 1/2	12.42 1/2	12.47 1/2 b
CLEAR BELLIES—				
May	13.80	13.80	13.80	13.80
July	13.80	13.87 1/2	13.80	13.87 1/2 b
Sept.	14.15	14.20	14.15	14.20 b
SHORT RIBS—				
May	12.25	12.25	12.25	12.25 n
July	12.25	12.25	12.25	12.25
Sept.	12.60	12.60	12.60	12.60
Oct.	12.60	12.60	12.60	12.60 n

FRIDAY, JUNE 1, 1928.

	Open.	High.	Low.	Close.
LARD—				
July	12.00	12.00	11.95-97 1/2	11.95-97 1/2 b
Sept.	12.40-42 1/2	12.42 1/2	12.27 1/2-30	12.30 b
Oct.	12.47 1/2	12.50	12.42 1/2	12.42 1/2
Dec.	12.60	12.60	12.45	12.47 1/2 ax
CLEAR BELLIES—				
July	13.95	13.95	13.92 1/2	13.92 1/2 ax
Sept.	14.22 1/2	14.22 1/2	14.22 1/2	14.22 1/2 b
SHORT RIBS—				
July	12.30	12.30	12.30	12.30
Sept.	12.60	12.60	12.60	12.60 ax
Oct.	12.60	12.60	12.60	12.60 ax

RECORD GERMAN HOG SLAUGHTER.

During the first three months of 1928, hog slaughter at the 36 most important points in Germany showed an increase of 43 per cent over 1927 and 66 per cent over 1926. The actual killings constitute a record for these months in Germany since 1908. In 1912, the slaughter in 40 markets during the same three months was 1,312,000. Cattle slaughter for the same period also increased. The slaughter of sheep, however, decreased.

CHICAGO HOG PURCHASES

Purchases of hogs by Chicago packers for the week ending Thursday, May 31, 1928, with comparisons:

	Week ended May 31, 1928.	Prev. week, 1927.	Cur. week, 1928.
Armour & Co.	9,089	6,907	8,306
Anglo-American Prov. Co.	5,050	3,481	5,101
Swift & Co.	10,457	6,910	8,884
G. H. Hammond Co.	6,072	3,397	4,901
Morris & Co.	6,882	3,975	8,194
Wilson & Co.	7,933	5,973	7,774
Boyd-Lunham Co.	4,940	3,442	4,400
Western Pkg. & Prov. Co.	9,541	10,608	6,883
Roberts & Oake	6,056	6,250	4,587
Miller & Hart	4,720	4,993	5,206
Independent Pkg. Co.	4,894	3,171	3,717
Brennan Pkg. Co.	6,376	7,262	3,717
Agar Pkg. Co.	4,289	3,883	2,000
Total	86,209	70,452	73,451

CHICAGO RETAIL MEATS

Beef.

	Week					
	ended Apr. 21,			Cor. wk., 1927		
	No. 1.	No. 2.	No. 3.	No. 1.	No. 2.	No. 3.
Rib roast, hvy. end.	35	22	16	25	22	13
Rib roast, lt. end.	45	28	20	36	28	20
Chuck roast	26	20	14	24	20	14
Steaks, round	45	30	20	40	30	20
Steaks, sirlo. 1st cut	60	40	22	40	32	22
Steaks, porterh.	75	45	29	50	37	25
Steaks, flank	28	25	18	28	25	18
Beef stew, chuck	20	18	12½	20	18	12½
Corned briskets, boneloss	24	22	18	24	22	18
Corned plates	16	12	10	16	12	10
Corned rumps, bnl.	25	22	18	25	22	18

Lamb.

	Good.	Com.	Good.	Com.
Hindquarters	40	30	45	30
Legs	42	30	45	30
Stews	25	15	20	15
Chops, shoulder	25	20	25	20
Chops, rib and loin	60	25	55	25

Mutton.

Legs	26	26	..
Stew	10	10	..
Shoulders	16	16	..
Chops, rib and loin	35	35	..

Pork.

Loins, 8@10 av.	24	@25	25	@28
Loins, 10@12 av.	24	@25	24	@25
Loins, 12@14 av.	21	@22	22	@24
Loins, 14 and over	18	@20	18	@20
Chops	18	@20	26	@22
Butts	23	@23	23	@23
Spareribs	15	@15	15	@15
Hocks	14	@14	14	@14
Leaf lard, raw	12 1/2	@12 1/2	12 1/2	@12 1/2

Veal.

Hindquarters	32	@36	32	@36
Forequarters	18	@24	18	@24
Legs	32	@36	32	@36
Breasts	14	@18	14	@18
Shoulders	12	@24	12	@24
Cuts	40	@40	40	@40
Rib and loin chops	35	@35	35	@35

Butchers' Offal.

Suet	@ 5 1/2	@ 1
Shop fat	@ 3	@ 1
Bone, per 100 lbs.	@ 50	@ 50
Calf skins	@ 22	@ 15
Kips	@ 21	@ 13
Deacons	@ 12	@ 13

CURING MATERIALS.

	Bbls. Basis
Nitrite of Soda, l. c. l. Chicago....	9 1/2
Double refined saltpetre, gran. l.c.l.	6 1/2
Crystals	8
Double refined nitrate of soda, f. o. b.	
N. Y. S. S., carloads.....	8 1/2
Less than carloads, granulated.....	4 1/2
Crystals	8 1/2
Kegs. 100@200 lbs., 1c more.	8 1/2
Boric acid, carloads, powd., bbls.....	8 1/2
5-ton lots or more.....	8 1/2
In bbls. in less than 5-ton lots.....	8 1/2
Borax, carloads, powdered, in bbls.....	8 1/2
In ton lots, gran. or pow., bbls.....	5
Salt—	
Granulated, car lots, per ton, f.o.b. Chi-	
cago bulk	14 1/2
Medium, car lots, per ton, f.o.b. Chicago,	
bulk	13 1/2
Rock, carlots, per ton, f.o.b. Chicago....	13 1/2
Sugar—	
Raw sugar, 96 basis, f. o. b. New	
Orleans	@ 17 1/2
Second sugar, 90 basis	@ 16 1/2
Syrup, testing 63 and 95 combined su-	
crose and invert, New York.....	@ 9 1/2
Standard gran. f.o.b. refiners (2%)	@ 10 1/2
Packers' curing sugar, 100 lb. bags,	
f. o. b. Reserve, L.A., less 2%.....	@ 13 1/2
Packers' curing sugar, 250 lb. bags,	
f. o. b. Reserve, L.A., less 2%.....	@ 13 1/2

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended May 31, 1928.	Cor. week, 1927.
Prime native steers.....	21 1/2 @ 23	19 @ 20
Good native steers.....	20 @ 21 1/2	16 @ 18
Medium steers.....	19 1/2 @ 20	14 @ 16
Heifers, good.....	18 1/2 @ 22	13 @ 18
Cows.....	15 1/2 @ 18	11 @ 16
Hind quarters, choice.....	26 1/2 @ 27 1/2	25 @ 25
Fore quarters, choice.....	18 @ 19	16 @ 16

Beef Cuts.

steer Loins, No. 1.....	@ 40	@ 42
steer Loins, No. 2.....	@ 38	@ 38
steer Short Loins, No. 1.....	@ 33	@ 34
steer Short Loins, No. 2.....	@ 41	@ 48
steer Loin Ends (hips).....	@ 28	@ 30
steer Loin Ends, No. 2.....	@ 28	@ 29
cow Loins.....	@ 28	@ 25
cow Short Loins.....	@ 36	@ 30
cow Loin Ends (hips).....	@ 20	@ 17
steer Ribs, No. 1.....	@ 25	@ 25
steer Ribs, No. 2.....	@ 20	@ 18
steer Ribs, No. 3.....	@ 16	@ 13
steer Rounds, No. 1.....	@ 22 1/2	@ 19
steer Rounds, No. 2.....	@ 22	@ 18 1/2
steer Chucks, No. 1.....	@ 17	@ 14 1/2
steer Chucks, No. 2.....	@ 19	@ 13 1/2
cow Chucks.....	@ 15 1/2	@ 12 1/2
steer Plates.....	@ 14	@ 11 1/2
Medium Plates.....	@ 12	@ 10
Briskets, No. 1.....	@ 20	@ 16
Briskets, No. 2.....	@ 11 1/2	@ 9
steer Navel Ends.....	@ 11	@ 9
Fore Shanks.....	@ 11 1/2	@ 8 1/2
Hind Shanks.....	@ 9	@ 8 1/2
Rolls.....	@ 20	@ 24
Strip Loins, No. 1, bbls.....	@ 60	@ 50
Strip Loins, No. 2.....	@ 55	@ 45
Sirloin Butts, No. 1.....	@ 35	@ 34
Sirloin Butts, No. 2.....	@ 32	@ 35
Beef Tenderloins, No. 1.....	@ 80	@ 70
Beef Tenderloins, No. 2.....	@ 75	@ 65
Ramp Butts.....	@ 20	@ 25
Flank Steaks.....	@ 18	@ 15
Shoulder Clods.....	@ 18	@ 15
Hanging Tenderloins.....	@ 18	@ 10

Beef Products.

Brains (per lb.).....	@ 10	@ 11
Hearts.....	@ 13	@ 8
Tongues.....	@ 24	@ 20
Sweetbreads.....	@ 40	@ 20
Or-Tail, per lb.....	@ 10	@ 10
Fresh Tripe, plain.....	@ 24	@ 6
Fresh Tripe, H. C.....	7 1/2 @ 8	@ 7 1/2
Livers.....	@ 19	@ 13
Kidneys, per lb.....	@ 14	@ 10 1/2

Veal.

Choice Carcass.....	@ 23	@ 24
Good Carcass.....	@ 18	@ 22
Good Saddle.....	@ 22	@ 32
Good Backs.....	@ 14	@ 18
Medium acks.....	@ 12 1/2	@ 15

Veal Products.

Brains, each.....	@ 12	@ 13
Sweetbreads.....	@ 80	@ 65
Calif Livers.....	@ 57	@ 44

Lamb.

Choice Lambs.....	@ 34	@ 32
Medium Lambs.....	@ 32	@ 28
Choice Saddle.....	@ 38	@ 35
Medium Saddle.....	@ 36	@ 33
Choice Fores.....	@ 30	@ 28
Medium Fores.....	@ 28	@ 26
Lamb Tongues, each.....	@ 15	@ 13
Lamb Tongues, per lb.....	@ 15	@ 13
Lamb Kidneys, per lb.....	@ 30	@ 25

Mutton.

Heavy Sheep.....	@ 12	@ 12
Light Sheep.....	@ 17	@ 15
Heavy Saddle.....	@ 14	@ 15
Light Saddle.....	@ 20	@ 18
Heavy Fores.....	@ 12	@ 10
Light Fores.....	@ 14	@ 12
Mutton Legs.....	@ 20	@ 20
Mutton Loins.....	@ 16	@ 20
Mutton Stew.....	@ 12	@ 10
Sheep Tongues, each.....	@ 15	@ 13
Sheep Heads, each.....	@ 10	@ 10

Fresh Pork, Etc.

Pork Loins, 8@10 lbs. av. 24.....	@ 25	@ 22
Calas.....	@ 12	@ 13
Skinned Shoulders.....	@ 14	@ 14
Tenderloins.....	@ 55	@ 60
Spare Ribs.....	@ 11	@ 12
Leaf Fat.....	@ 13	@ 13
Back Fat.....	@ 13	@ 13
Boston Butts.....	@ 18	@ 18
Hocks.....	@ 10	@ 10
Tails.....	@ 12	@ 13
Neck Bones.....	@ 4	@ 5
Blade Bones.....	@ 10	@ 12
Pigs' Feet.....	@ 7	@ 7
Kidneys, per lb.....	4 1/2 @ 5	@ 8
Livers.....	@ 7	@ 7 1/2
Brains.....	@ 14	@ 15
Ears.....	@ 5	@ 9
Roots.....	@ 7	@ 9
Heads.....	@ 8	@ 10

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@ 27
Country style sausage, fresh in link.....	@ 22
Country style sausage, fresh in bulk.....	@ 18
Country style sausage, smoked.....	@ 25
Frankfurts in sheep casings.....	@ 23
Frankfurts in hog casings.....	@ 22
Bologna in beef bungs, choice.....	@ 19
Bologna in cloth, paraffined, choice.....	@ 20
Bologna in beef middles, choice.....	@ 19
Liver sausage in hog bungs.....	@ 25
Liver sausage in beef rounds.....	@ 25
Head Cheese.....	@ 16
New England luncheon specialty.....	@ 25
Mixed luncheon specialty.....	@ 19
Tongue sausage.....	@ 25
Blood sausage.....	@ 17
Polish sausage.....	@ 19
Souse.....	@ 16

DRY SAUSAGE.

Corvelat, choice, in hog bungs.....	@ 51
Thuringer Corvelat.....	@ 26
Farmer.....	@ 31
Holsteiner.....	@ 29
B. C. Salami, choice.....	@ 49
Milano Salami, choice, in hog bungs.....	@ 49
B. C. Salami, new condition.....	@ 26
Frisses, choice, in hog middles.....	@ 40
Genoa style Salami.....	@ 55
Peperoni.....	@ 38
Mortadella, new condition.....	@ 36
Capicola.....	@ 49
Italian style hams.....	@ 38
Virginia hams.....	@ 53

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$6.50
Large tins, 1 to crate.....	7.50
Frankfurt style sausage in sheep casings	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	9 @ 9 1/2
Special lean pork trimmings.....	15 1/2 @ 16
Extra lean pork trimmings.....	17 1/2 @ 18
Neck bone trimmings.....	13 @ 13 1/2
Pork cheek meat.....	@ 14
Pork hearts.....	@ 9
Native boneless bull meat (heavy).....	16 1/2 @ 16 3/4
Noneless chucks.....	16 1/2 @ 16 3/4
Shank meat.....	@ 15
Beef trimmings.....	@ 14 1/2
Beef hearts.....	@ 9 1/2
Beef cheeks (trimmed).....	@ 13
Dressed canners, 300 lbs. and up.....	@ 12 1/2
Dressed canners, 350 lbs. and up.....	@ 12 1/2
Dr. bologna bulls, 500@700 lbs.....	12 1/2 @ 13
Beef tripe.....	4 @ 4 1/2
Cured pork tongues (can. trim.).....	@ 15

(These are prices to wholesalers on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef Casings:	
Domestic round, 180 pack.....	@ 40
Domestic round, 140 pack.....	@ 43
Wide export rounds.....	@ 57
Medium export rounds.....	@ 57
Narrow export rounds.....	@ 58 1/2
No. 1 weasands.....	@ 15
No. 2 weasands.....	@ 7
No. 1 domestic bungs.....	@ 28
No. 2 bungs.....	@ 18
Regular middles.....	@ 1.20
Selected wide middles.....	@ 2.50
Dried bladders:	
12/15.....	@ 2.50
10/12.....	@ 2.00
8/10.....	@ 1.25
6/8.....	@ 1.15

Hog Casings:

Narrows, per 100 yds.....	@ 3.25
Narrows, med., per 100 yds.....	@ 2.25
Mediums, per 100 yds.....	1.50 @ 1.75
Wides, per 100 yds.....	@ 85
Export bungs.....	@ .33
Large prime bungs.....	@ .24
Medium prime bungs.....	@ .18
Small prime bungs.....	@ .10
Middles.....	@ .18
Stomachs.....	.06 @ .08

Quotations for large lots. Smaller quantities at usual advance.

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongues, 200-lb. bbl.....	63.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	28.00
Family back pork, 20 to 34 pieces.....	27.00
Family back pork, 35 to 45 pieces.....	30.00
Clear back pork, 40 to 55 pieces.....	26.00
Clear plate pork, 25 to 55 pieces.....	21.50
Brisket pork.....	23.00
Bean pork.....	21.00
Plate beef.....	29.00
Extra plate beef, 200 lb. bbls.....	30.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.55 @ 1.57 1/2
Oak pork barrels, black iron hoops.....	1.80 @ 1.85
Ash pork barrels, galv. iron hoops.....	1.75 @ 1.77 1/2
White oak ham tierces.....	2.22 @ 2.25
Red oak lard tierces.....	2.22 @ 2.25
White oak lard tierces.....	2.42 @ 2.45

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 23
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 20 1/2
Nut, 1 lb. cartons, f.o.b. Chicago.....	@ 17
(30 and 60 lb. solid packed tubs, 1c per lb. less.)	@ 31
Pastry, 60-lb. tubs, f.o.b. Chicago.....	@ 15

DRY SALT MEATS.

Extra short clears.....	@ 12 1/2
Extra short ribs.....	@ 12 1/2
Short clear middles, 60-lb. avg.....	@ 12 1/2
Clear bellies, 16@20 lbs.....	@ 14
Clear bellies, 14@18 lbs.....	@ 13 1/2
Rib bellies, 20@25 lbs.....	@ 13 1/2
Rib bellies, 25@30 lbs.....	@ 13 1/2
Fat backs, 10@12 lbs.....	@ 10 1/2
Fat backs, 14@16 lbs.....	@ 11 1/2
Regular plates.....	@ 10 1/2
Butts.....	@ 9

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.....	@ 22 1/2
Fancy skd. hams, 14@16 lbs.....	@ 24
Standard reg. hams, 14@16 lbs.....	@ 22
Standard skd. hams, 12@16 lbs.....	@ 22 1/2
Picnics, 4@8 lbs.....	16 @ 16 1/2
Fancy bacon, 6@8 lbs.....	@ 27
Standard bacon, 6@8 lbs.....	@ 24
Fancy bacon strips, 6@7 lbs.....	@ 24
Cooked hams, choice, skin on, fattened.....	@ 31
Cooked hams, choice, skinned, fattened.....	@ 33
Cooked hams, choice, skinned, fattened.....	@ 34
Cooked picnics, skin on, fattened.....	@ 24
Cooked picnics, skinned, fattened.....	@ 25
Cooked loin roll, smoked.....	@ 40

ANIMAL OILS.

Prime lard oil.....	@ 15 1/2
Extra winter strained.....	@ 12 1/2
Extra lard oil.....	@ 12 1/2
Extra No. 1 lard.....	@ 11 1/2
No. 1 lard oil.....	@ 11
No. 2 lard oil.....	@ 10 1/2
Acidless tallow oil.....	@ 10 1/2
Pure neatfoot oil.....	@ 15
Extra neatfoot oil.....	@ 11 1/2
No. 1 neatfoot oil.....	@ 11 1/2
20 deg. CT neatfoot oil.....	@ 17 1/2

LARD (Unrefined).

Prime steam, cash tierces.....	@ 11.82
Prime steam, loose.....	@ 11.02
Leaf, raw.....	@ 10.75
Neutral lard.....	@ 13.50

LARD (Refined).

Pure lard, kettle rendered, per lb.....	@ 12
Pure lard, tierces.....	11 1/2 @ 12
Compound.....	@ 12 1/2

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces.....	@ 14 1/2
Oleo stocks.....	12 1/2 @ 12 1/2
Prime No. 1 oleo oil.....	12 1/2 @ 12 1/2
Prime No. 2 oleo oil.....	11 1/2 @ 12
No. 3 oleo oil.....	9 @ 10
Prime oleo stearine, edible.....	11 @ 11 1/2

TALLOW AND GREASES.

Edible tallow, under 1% acid, 45 tire.....	9 1/4 @ 9 1/2
Prime packers tallow.....	8 1/2 @ 8 1/2
No. 1 tallow, 10% f.f.a.....	8 1/2 @ 8 1/2
No. 2 tallow, 40% f.f.a.....	7 @ 7 1/4
B-White grease, max. 5% acid.....	7 1/2 @ 8
Yellow grease, 10@15 f.f.a.....	7 1/2 @ 7 1/2
Brown grease, 40% f.f.a.....	7 @ 7 1/4

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley points, nom., prompt.....	8 1/2 @ 8 1/2
White, deodorized in bbls., c.a.f. Chgo. 10%.....	@ 11
Yellow, deodorized, in bbls.....	@ 11
Soap stock, 50% f.f.a., f.o.b.....	@ 8
Corn oil, in tanks, f. o. b. mils.....	8 1/2 @ 9
Soya bean, seller's tank, f.o.b. coast.....	9 1/4 @ 9 1/4
Cocoonut oil seller's tanks, f.o.b. coast.....	8 1/2 @ 8 1/2
Refined in bbls., c.a.f., Chicago, nom. 10%.....	@ 10 1/2

FERTILIZERS.

Blood, unground and ground.....	\$ 5.00 @ 5.25
Hooftmeal.....	@ 5.00
Ground fertilizer, tankage, 10%.....	5.25 @ 5.50
Ground fertilizer, tankage, 6 to 9%.....	5.00 @ 5.25
Ground raw bone, per ton.....	30.00 @ 32.00
Ground steam bone, per ton.....	28.00 @ 30.00
Unground steam bone, per ton.....	28.00 @ 28.00
Unground bone tankage, per ton.....	23.00 @ 25.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lb. average per ton.....	\$185.00 @ 200.00
No. 2 horns, 40 lb. average, per ton.....	125.00 @ 135.00
No. 3 horns.....	70.00 @ 80.00
Hoofts, black and striped.....	38.00 @ 45.00
Hoofts, white.....	75.00 @ 80.00
Round shin bones, heavies.....	80.00 @ 90.00
Round shin bones, lights and med.....	55.00 @ 65.00
Heavy flats.....	55.00 @ 65.00
Light flats.....	47.50 @ 55.00
Thigh bones, heavies.....	90.00 @ 100.00
Thigh bones, light and med.....	55.00 @ 65.00
Buttock bones.....	50.00 @ 55.00

Retail Section

It Pays to Know What the Public Thinks About Your Business

To give good service the retail meat dealer must correct those conditions in his store that make poor service possible.

This would not be difficult if he knew these conditions, for knowing them the remedies would suggest themselves in many cases.

But there is a way of getting this information. This is to investigate every complaint made; to follow up every customer who quits and find out why they no longer give the store their patronage.

Every such case investigated can then be made the basis for improving the service to that extent, and thus prevent another similar complaint or the loss of another customer for that reason.

One retail meat dealer who appreciates the value of customers' opinions as the basis for improving his service and keeping it on a high plane has gone a step further. He not only seeks "word-of-mouth" opinions, but he sent out a questionnaire in which he asked that answers to the questions be given frankly.

About 73 per cent of the questions answered were of no value to him, because they were complimentary. But the other 27 per cent were criticisms of one kind or another that gave him facts about his business which he did not realize.

And what is of greater importance—acting on the information gained, he was able to gain an increased volume that amply repaid him for the expense and effort to gain the information.

Bettering the Service

By Fred E. Kunkel.

"Our constant aim is to furnish the best meats and provisions at the lowest possible price, consistent with quality. If we fail in this self-imposed duty, please advise us promptly!"

"If at any time our employees or sales-folks are discourteous in any way, we would appreciate being advised

about it. We are desirous of having all of our patrons receive prompt and cordial attention."

Cards containing these messages are wrapped up with every package by a certain retail meat merchant who believes in selling service as well as meats and provisions.

"Give Them Personal Service!" is the keynote of his business policy, and there is probably no more successful business building idea in use today than the ideas promulgated by this self-same meat merchant.

There is one pretty good way of finding out what a person thinks of you or your business—just ask him. You may not always like what he says, but it will help you improve your service. You may not always get the exact truth, but if you ask enough of your customers, the chances are that you will get enough accurate information to justify the effort. And this is just exactly what this meat merchant did some time ago, with excellent results.

Customers' Opinions Asked.

He asked all his regular customers by means of a questionnaire, what they thought of his meats and provisions, what kind of treatment they got from his employees and sales-folks, including the office force and over the telephone, and in general he welcomed criticisms and suggestions—so he got them!

And the answers formed a good nucleus for cleaning house and for

What Does the Customer Think?

It isn't what the retail meat dealer thinks about his business that counts, but what customers and prospective customers think.

When a housewife takes her trade to another store, there is a reason for her action.

If the retailer knew the facts and took steps to prevent it, he might hold other customers that might otherwise have been lost for the same cause.

The retail meat dealer who seeks the cause of poor service, and who acts on the information gained to correct conditions, stands a much better chance to grow and prosper than the one who is satisfied with conditions as they are.

mapping out a constructive program of service improvement.

Of course, if you write and frankly ask your customers if there is anything the matter with your service, you should not be startled if in reply they tell you things that are not altogether complimentary. The chances are that some one will make a mild complaint or suggest improvement. But multiply this one individual by all of your accounts, say they number 2,000, and the possibility of criticism, gentle or otherwise, is almost unlimited.

At the same time you can nip in the bud any unfavorable gossip which may otherwise travel from mouth to ear about your selling plans and which might eventually hurt your business, for by a questionnaire, or going direct to the customer you encourage them to tell you their troubles instead of telling them to somebody else, thus sidetracking this evil propaganda. And this is just what you want to know—if you are to improve your service or the quality of your meats and provisions.

Criticisms Bring Improvement.

This meat merchant did not, therefore, display the distress signal or tear out his hair, when his questions were answered in the spirit in which he had intended they should be. Instead he got busy immediately and set about improving his organization, his interior store arrangement, and displaying his meats and provisions in a much more desirable way in order to obviate further criticism and in line with the suggestions mapped out by his customers.

About 73 per cent of those replying had no complaint to make, saying that the meats and service were perfectly all right, but how about the 27 per cent who didn't say that?

Well, they gave this meat merchant the opportunity of putting into action his slogan, "Service That Satisfies," and of really giving the public that service as a result of these criticisms, which otherwise might have remained unknown to him.

These questionnaires were mailed to customers on a staggered plan, not all at one time, and as was to be expected, replies started coming in shortly after the questionnaires reached the customers, and every day for several weeks they continued to pile in.

Customers Are Thanked.

Each customer who took the trouble to return the questionnaire was personally thanked by post card reply. Letters that did not require investiga-

tion were acknowledged the same day, while those containing complaints were investigated immediately, and, if possible, disposed of at once to the entire satisfaction of the customer.

Many of those who complained did not say just what the difficulty seemed to be, and the next step was to find out definitely but courteously what the trouble was in order that it might be remedied.

In classifying the letters as they came in they were placed in two general groups, commendatory and otherwise. Unless the letter was an unqualified commendation, the rule was to class it as "otherwise."

In every case diligent effort was made to show that the meat merchant was sincere in his efforts to improve his service, and not merely fishing for compliments.

Results from this questionnaire sent out to all customers on the books, active and inactive, and to quite a few cash customers, were summed up in another circular sent out a month later, entitled: "The Proof of the Pudding" with a letter to those not replying, which read:

What the Letter Said.

"We are trying in every possible way to improve our service. It ought to be good. It ought to be satisfactory to our customers, but is it?

"We shall never be satisfied with the service unless YOU ARE—that is the real test. Will you not fill out the inquiry blank which we sent you, and let us know how you feel about it?

"In answering the questions, please be quite frank with us. And in noting any troubles, such details as you can give us will help us correct them.

"If you have lost or destroyed the leaflet we sent you, you can have one for the asking, or should you choose to write us, that would be equally helpful."

The Story in the Circular

The "Proof of the pudding" circular contained this message:

"Last month we enclosed question blanks on which our customers were invited to tell us how they felt about our service.

"We did this because the true test of our desire to serve you one hundred per cent efficiently is not—how we feel about it—but how you, our customers, feel about it.

"The proof of the pudding is in the eating. So far some 300 customers have replied, and we appreciate their co-operation. We wish that the number of replies had been larger, but we know how easy it is to overlook printed matter of this sort.

"But if you are one of those who has experienced any serious trouble with our meats and provisions, and have failed to tell us about it, please do so now.

"The large majority of those replying, to be exact 73 per cent, found no fault with our meats or our service. In fact, many said kind things about them. The remainder covered a wide variety of comments, plus criticisms, and to these we have been giving the most careful thought and attention.

"We have been able to correct a considerable number of difficulties experienced by some of our customers, and our attention has been directed to ways in which improvements could be made in dealing with the public generally.

"Finally, there have been many opportunities through this personal contact for us to straighten out and iron out difficulties and problems for customers which might otherwise never have come to light.

This will make for better understanding in the future.

"It is our business to serve and please you, and you can help us by telling us when you think we have failed. That's what we want to know—always!"

As a result of this service-analysis method, this meat merchant not only got an earful but also a lot of eye-openers concerning his business. It also gave him a pretty good cross-section perspective of his business relations with the public from all conceivable angles.

While the bill costs ran high, his business volume climbed afterwards. Is it worth it? Figure it out for yourself!

Tell Us Your Troubles

In this column the retail meat dealer's questions will be answered.
Address your inquiries to Retail Editor,
THE NATIONAL PROVISIONER, Old
Colony Bldg., Chicago.

Meat Display Counter

A meat dealer in the West realizes that to keep up to date he must display his meats under refrigeration all the time, and right where the customers can give them close inspection.

He is willing to spend the money to get the best results. He says:

Editor The National Provisioner:

Can you supply me with information regarding to a display counter for meats only?

Can I install an electric machine attached to the display counter, and will it give results so that the meat can stay in the display counter without being moved out at night?

Will it keep without change in color or without deteriorating in any way?

I want to install the best display counter money can buy, but I want no spillage or unnecessary expense after I have installed it.

Yes, there are several types of display counters made to serve exactly the purpose you inquire about. They are properly called refrigerator display cases.

Some are made with an all-glass front, and others with only the upper part as a display.

These cases are cooled usually by a small refrigerating unit located either directly in the lower part of the counter, alongside the counter, or in the basement below.

Counters of this type will keep meats about the same as in a shop refrigerator.

Combined Refrigerator and Display.

Another type of counter which has recently been placed extensively on the market is a combination display and refrigerator counter. The upper part is for display and the lower part for storage. Both upper and lower parts maintain very even temperatures and will keep meats in good condition.

Practically all prominent counter manufacturers now build counters so they can be equipped with small ice machines.

NEWS OF THE RETAILERS.

J. C. Wurster has engaged in the retail meat business in Aurora, Ore., under the name of the Aurora Meat Market.

J. F. Vertz, Tacoma, Wash., is reported to have purchased the meat market equipment of Roy and George Bergstrom, 3318 North Proctor St.

The Boyd Cash Grocery and Meat Market has been opened in Chetops, Kan., by Mr. Boyd of Miami, Okla.

Profitt Bros. Meat Market, Belleville, Ill., was damaged by fire recently.

R. K. Munsell, Fairfax, Minn., has bought the Peoples' Meat Market.

Frank S. Hines, Northfield, Minn., has sold his retail meat business to Herbert Revier.

A new retail meat business has been opened in the Baas Building, Almena, Minn.

Leo Hardtke has engaged in the retail meat business in Preston, Minn.

Ben Mancheski has purchased the Schultz Brothers meat market and grocery store, Stevens Point, Wis.

The J. S. Dillon & Sons Mercantile Co., St. John, Kan., has occupied the Knox Store with a stock of meats and groceries.

J. R. O'Brien has engaged in the retail meat business in Salem, Ore., as Joe's Market.

M. James Jensen owner of a retail meat business in Waterloo, Ia., has bought the stock of Corson Brothers' cash and carry store and will operate both places.

The City Meat Co., Silverton, Ore., has been purchased by L. M. Larson and son Harry.

Lawrence Kortendick is increasing the size of his meat market at Burlington, Wis.

John E. Mustain has purchased a half interest in the Jefferson Market, 1117 Van Ness Ave., Fresno, Calif., from Carl Hansen.

The Fraternity Grocery and Market, Oglesby, Ill., has been incorporated with a capital stock of \$13,000.

H. Candler and R. Ashby have purchased the Parma Meat Market, Parma, Ida.

Everett Turner has opened a new cash grocery and market at 508 South Prairie St., Galesburg, Wis.

E. W. Dillie, Dike, Ia., has sold his retail meat business to John H. Schaeffer.

P. C. Hathaway, Beaver City, Neb., has purchased the meat market of L. J. Sandlin.

Harry Kennedy has purchased an interest in the Central Market, 907 Packard Ave., Cudahy, Wis.

Alvin Eggelson has succeeded to the Gfroerer & Son Grocery and Meat Market at 2415 East Washington St., Madison, Wis.

ILLINOIS DEALERS TO MEET.

The annual convention of the Illinois Retail Meat Dealers' Association will be held in Moline, Ill., June 3 and 4. The program will be made up of addresses on trade topics by men prominent in the industry. A beef cutting demonstration will also be staged and explained by experts. This demonstration will be open to the public. Several hundred delegates are expected to be in attendance.

New York Section

AMONG RETAIL MEAT DEALERS.

The annual luncheon and theatre party of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, on Wednesday afternoon of last week proved a great success. About 37 ladies attended the luncheon and then the matinee of "Good News." At the luncheon Mrs. Frank P. Burck, the mother of the Auxiliary, whose birthday and wedding anniversary occurred the day following, was presented with a beautiful basket of flowers. President Mrs. Hembdt, who was also the hostess, made the presentation speech, in which she spoke of the great love of all the members for "Mother" Burck, and their great joy at having her with them after her long serious illness. Mrs. Burck in accepting the flowers expressed her appreciation to the members for their love and thought of her in the past and especially during her recent illness, when they visited her both at the hospital and at her home, sending flowers and messages of good cheer. Mrs. Hembdt was assisted in the arrange-

ment of the luncheon and theatre party by Mrs. A. DiMatteo and Mrs. A. Werner, Jr.

Business Manager Fred Hirsch opened his new office at 465 East 157th Street on May 26th. This will be the business office of the Bronx Branch, New York State Association of Retail Meat Dealers and Mr. Hirsch will conduct his insurance brokerage business there also. The new phone number is Melrose 10159.

Mrs. Herman Kirschbaum, wife of the president of Ye Olde New York Branch, New York State Association of Retail Meat Dealers, celebrated a birthday on May 26th.

The Bronx Butchers Bowling Club held their final bowling session of the season on Monday evening of this week. The visitors on that occasion were Charles Hembdt, Mr. and Mrs. Otto Vogt and Mr. and Mrs. Paul Kramer. The membership has increased so much recently that more alleys will be taken on for next year.

The business meeting of the club will be held next Monday at 465 East 157th Street.

On Thursday of last week Mr. and Mrs. Frank P. Burck celebrated the 41st anniversary of their wedding by a dinner for three, son Arthur being the third; later attending the theatre as the guest of their son. Mr. and Mrs. Burck received the hearty congratulations of their friends, as well as many gifts and flowers. Mrs. Burck's birthday, occurring on the same day, was fittingly celebrated also.

NEW YORK NEWS NOTES.

T. H. Nash of the Cleveland Provision Co., Cleveland, Ohio, was a visitor to the city last week.

T. J. Tynan, manager of Joseph Stern & Sons, returned this week from a business trip to Chicago.

S. B. Dietrich, of the East Side Packing Company, East St. Louis, Ill., spent several days in New York last week.

C. V. Whalin, chief marketing specialist of the Livestock, Meat & Wool Division, U. S. Bureau of Agricultural Economics, Washington, D. C., paid a visit to the New York office recently.

E. A. Cudahy, Jr., president of the Cudahy Packing Company, Chicago, returned on the SS Majestic this week from a sojourn in Europe. He was accompanied by Mrs. Cudahy and left New York almost immediately for the West.

J. Olofson, meat grader in the New York office of the U. S. Bureau of Agricultural Economics, has returned from a two weeks' vacation spent in Buffalo and Toronto. Mrs. Betty Pearl, of the New York office has resigned to take up housekeeping.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ended May 19, 1928. Meat—Brooklyn, 418 lbs.; Manhattan, 370 lbs.; Bronx, 232 lbs.; Queens, 112 lbs.; total, 1,132 lbs. Fish—Manhattan, 510 lbs.; Bronx, 11 lbs.; Queens, 50 lbs.; total, 571 lbs. Poultry and game—Brooklyn, 52 lbs.; Manhattan, 378 lbs.; total 430 lbs. During the week ended May 26, 1928: Meat—Brooklyn, 3 lbs.; Manhattan, 1,229 lbs.; total 1,232 lbs. Poultry and game—Manhattan, 14,113 lbs.; total, 14,113 lbs.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ended May 26, 1928:

Point of origin.	Commodity.	Amount.
Canada—Calf carcasses	1,940	
Canada—Beef cuts	25,336 lbs.	
Canada—Bacon	114 lbs.	
Canada—Meat products	45,780 lbs.	
Italy—Sausage	163 lbs.	
Italy—Lard	10 lbs.	
Italy—Hams	27 lbs.	
New Zealand—Quarters of beef	3,445 lbs.	
Holland—Cooked hams	1,688 lbs.	
Holland—Sausage	13,288 lbs.	
Holland—Smoked hams	4,623 lbs.	
Germany—Smoked hams	1,900 lbs.	
Germany—Sausage	2,500 lbs.	
Germany—Sausage in tins	858 lbs.	
Ireland—Smoked pork	100 lbs.	
Hungary—Sausage	100 lbs.	

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on May 31, 1928, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (Hvy. Wt., 700 lbs. up):				
Choice	\$20.00@21.00	\$20.50@21.00	\$20.00@21.00	\$21.50@22.00
Good	19.00@20.00	20.00@20.50	19.00@20.50	20.00@21.00
STEERS (Lt. & Med. Wt., 700 lbs. dn.)				
Choice	21.00@22.00		20.00@21.00	21.50@23.00
Good	19.50@21.00	19.00@19.50	19.00@20.50	20.00@21.00
STEERS (All Weights):				
Medium	18.00@20.00		17.00@19.50	17.00@19.00
Common	16.50@18.00			
COWS:				
Good	17.50@18.50	18.00@19.00	17.50@19.00	18.00@19.00
Medium	16.00@17.50	17.00@18.00	16.00@17.50	16.50@17.50
Common	15.00@16.00	16.50@17.00	15.00@16.00	15.00@16.00
Fresh Veal (1):				
VEALERS:				
Choice	25.00@26.00	24.00@26.00	24.00@26.00	24.00@25.00
Good	23.00@25.00	21.00@24.00	23.00@25.00	21.00@23.00
Medium	21.00@23.00	18.00@21.00	22.00@24.00	17.00@20.00
Common	19.00@21.00	16.00@18.00	20.00@22.00	
Fresh Lamb and Mutton:				
SPRING LAMB:				
Good-choice	32.00@36.00	35.00@37.00	34.00@37.00	35.00@37.00
Medium	30.00@32.00	33.00@35.00	33.00@35.00	31.00@34.00
Common	28.00@30.00		30.00@32.00	27.00@30.00
LAMB (30-42 lbs.):				
Choice	33.00@34.00	34.00@35.00	33.00@35.00	34.00@35.00
Good	32.00@33.00	33.00@34.00	32.00@34.00	32.00@33.00
LAMB (42-55 lbs.):				
Choice	32.00@33.00	33.00@34.00	32.00@34.00	32.00@33.00
Good	30.00@32.00	32.00@33.00	31.00@33.00	31.00@32.00
LAMB (All Weights):				
Medium	29.00@31.00	30.00@32.00	28.00@31.00	
Common				
MUTTON (Ewes):				
Good	17.00@19.00	17.00@19.00	15.00@18.00	16.00@17.00
Medium	15.00@17.00	15.00@17.00	13.00@15.00	14.00@16.00
Common	13.00@15.00	12.00@15.00	11.00@13.00	12.00@14.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	23.00@25.00	22.00@23.00	21.00@23.00	20.00@23.00
10-12 lbs. av.	22.00@24.00	22.00@23.00	20.00@22.00	19.00@22.00
12-15 lbs. av.	20.00@22.00	20.00@22.00	18.00@20.00	18.00@20.00
15-18 lbs. av.	18.00@20.00	18.00@20.00	17.00@19.00	17.00@18.00
18-22 lbs. av.	16.00@18.00	17.00@19.00	16.00@18.00	16.00@18.00
SHOULDER:				
N. Y. Style—Skinned	13.00@15.00		13.00@15.00	13.00@15.00
PICNICS:				
4-6 lbs. av.		14.50@15.50		
6-8 lbs. av.		13.50@14.50		
BUTTS: Boston Style	16.00@18.00		16.00@19.00	17.00@19.00
SPARE RIBS: Half Sheets	11.00@12.00			
TRIMMINGS:				
Regular	9.00@10.00			
Lean	17.00@18.00			

(1) Includes "skin on" at New York and Chicago. (2) Includes sides at Boston and Philadelphia.

1928.
b will
157th
r. and
ed the
ing by
being
cheatre
r. and
y con-
s well
Mrs. a
same
S.
Provi-
sitor
Stern
rom a
Pack-
spent
week.
g spe-
Wool
ultural
paid a
ently.
of the
go, re-
s week
was ac-
and left
for the
e New
eau of
turned
ent in
Pearl,
rned to
e New
of the
l, poul-
oyed in
e week
oklyn,
Bronx,
l, 1,132
Bronx,
71 lbs.
2 lbs.;
s. Dur-
1928:
hattan,
ry and
total,
YORK.
roducts
ork for
Amount:
1,940
5,336 lbs.
114 lbs.
5,788 lbs.
165 lbs.
19 lbs.
27 lbs.
3,445 lbs.
1,038 lbs.
2,288 lbs.
4,022 lbs.
800 lbs.
1,500 lbs.
2,500 lbs.
555 lbs.
100 lbs.

GERMAN CASINGS MARKET.

A plentiful supply of hog casings and a scarcity of beef and sheep casings featured the German market for this product, according to the March review of the foreign department of the U. S. Department of Commerce.

There was a great demand for North American casings. Prices of beef rounds, both exports and domestic, are high and the packers are said to be unable to cover the demands of local dealers, some packers having sold out up to and including August shipments.

North American middles have advanced in price and are now quoted at \$1.25. Stocks, however, are small with only small quantities of quality goods available for shipment in the states.

South American middles are bringing \$1.35 to \$1.60 and German dealers are buying those from North America as they are unwilling to pay the higher South American prices. The advance in price of beef middles is no doubt due to the low killings in both North and South America.

Hog casings appear to have swamped the market due to the heavy slaughter of German hogs. The domestic production of hog casings is consequently comparatively large which, with the recent large Danish deliveries, has caused prices to reach the stage where American hog casings can not compete on the German market.

Sheep casings are said to be scarce and find a ready sale in Germany. Ac-

cording to members of the trade, prices have recently been advanced by as much as 20 per cent with business still passing. It is said that dealers are unable to cover requirements and are looking about for merchandise, but lots are arriving only sparingly.

Chinese hog casings have experienced a slump, according to contacts in the trade, with the influence of the prevailing cheapness of domestic hogs being seen in this issue. All dealers are said to be over-stocked.

The hog bung market is the scene of keen competition which, according to dealers, has been brought about by heavy offerings of Danish goods and high killings in America, and which makes it difficult to place the American product.

CHINESE CASINGS IMPORT RULES.

Animal casings leaving China on and after May 1, 1928, for import into the United States must be disinfected, according to a recent interpretation of Circular Letter No. 1524 of the U. S. Bureau of Animal Industry, issued by the bureau in Circular Letter No. 1546.

The full text of this ruling which is addressed to animal casing importers and inspectors in charge of meat inspection, is as follows:

"Referring to Circular Letter No. 1524 relative to the importation through foreign certification of animal casings from Tientsin, China, these instructions should be interpreted to mean that animal casings which leave China on or after May 1, 1928, shall

BELL'S

Patent Parchment
Lined

SAUSAGE
BAGS

and

SAUSAGE
SEASONINGS

Write for Samples
and Prices



The Wm. G. Bell Co.

189 State St. Boston, Mass.

be disinfected as a condition for admission into the United States. Therefore inspectors will release for entry animal casings from China upon certification provided they are satisfied through examination of shipping papers that the casings were shipped from China prior to May 1, 1928."

THE CASING HOUSE BERTH. LEVI & Co., Inc.

ESTABLISHED 1882

NEW YORK CHICAGO LONDON
BUENOS AIRES HAMBURG WELLINGTON

BEMIS MEAT BAGS AND COVERS

Ham, Bacon and Sausage BAGS

Cured meats are kept cleaner and sell faster in Bemis Cotton Covers and Bags. They come to you shaped and sized to fit; easily closed. Write for samples and prices.

BEMIS BRO. BAG CO.

Specialty Dept.

420 Poplar Street, St. Louis, Mo.

L308

Talks on Spoilage Prevention

THE DANGER SIGN

When your product is turned back by customers it indicates the presence of *bacteria, yeasts and molds* somewhere around your Plant. These organisms are always present—ready to destroy products, reduce profits and cause foul odors.

By spraying M-C solutions upon the walls, floors and equipment you can kill these harmful organisms.

Many packers are using M-C during their daily clean-up. Let us tell you about their experience with this practical sterilizer and deodorant.

THE VALHALLA COMPANY
Chicago



APPROVED
B.A.I.

Free book!

The
Valhalla Co.,
231 S. LaSalle St.,
Chicago, Ill.

Tell Us How to
"PREVENT SPOILAGE"

Name.....
Company.....
Address.....

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	\$13.50@14.00
Cows, medium	7.60@9.25
Bulls, light to medium	\$7.90@9.50

LIVE CALVES.

Calves, veals, good and ch.	\$15.50@17.00
Calves, com. to med.	\$13.25@14.50

LIVE SHEEP AND LAMBS.

Lambs, spring, good to choice	\$19.25@20.75
Lambs, spring med.	\$17.25@18.00

LIVE HOGS.

Hogs, 160-210 lbs.	10 1/2 @ 10 1/2
Hogs, medium	10 1/2 @ 10 1/2
Hogs, 120 lbs.	9 @ 9 1/2
Roughs	7 @ 8
Good Roughs	8 1/2 @ 9

DRESSED HOGS.

Hogs, heavy	@14%
Hogs, 180 lbs.	@15
Pigs, 80 lbs.	@14
Pigs, 80-140 lbs.	14 1/2 @ 15 1/2

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	23 @ 24
Choice, native light	23 @ 24
Native, common to fair	21 @ 22

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	22 @ 23
Native choice, yearlings, 400@600 lbs.	19 @ 21
Western steers, 600@800 lbs.	@19 1/2
Good to choice heifers.	18 1/2 @ 19 1/2
Good to choice cows.	18 @ 19
Common to fair cows.	15 @ 17 1/2
Fresh bologna bulls.	14 @ 14 1/2

BEEF CUTS.

	Western.	City.
No. 1 ribs	24 @ 25	27 @ 32
No. 2 ribs	21 @ 23	24 @ 26
No. 3 ribs	@18	20 @ 23
No. 1 loins	29 @ 32	36 @ 40
No. 2 loins	28 @ 29	32 @ 35
No. 3 loins	22 @ 24	26 @ 31
No. 1 hinds and ribs	25 @ 28	24 1/2 @ 28
No. 2 hinds and ribs	22 @ 24	23 @ 24
No. 3 hinds and ribs	20 @ 21	21 1/2 @ 22 1/2
No. 1 rounds	19 @ 20	21 @ 22
No. 2 rounds	@18	20 @ 21
No. 3 rounds	@17	@19
No. 1 chuck	18 @ 19	18 @ 20
No. 2 chuck	16 @ 18	16 @ 17
No. 3 chuck	@13	@15
Bolognas	@6	15 @ 16
Beef, reg., 6@8 lbs. avg.	22 @ 23	22 @ 23
Beef, reg., 4@6 lbs. avg.	17 @ 18	17 @ 18
Tenderloins, 4@6 lbs. avg.	80 @ 90	80 @ 90
Tenderloins, 5@6 lbs. avg.	80 @ 90	80 @ 90
Shoulder clods	10 @ 11	

DRESSED CALVES.

Prime	26 @ 29
Choice	22 @ 24
Good	21 @ 23
Medium	20 @ 22

DRESSED SHEEP AND LAMBS.

Lambs, choice spring	36 @ 38
Lambs, good	33 @ 36
Sheep, good	19 @ 22
Sheep, medium	15 @ 18
Sheep, common	10 @ 12

SMOKED MEATS.

Hams, 8@10 lbs. avg.	21 @ 22
Hams, 10@12 lbs. avg.	20 @ 21
Hams, 12@14 lbs. avg.	19 1/2 @ 20
Picnics, 4@6 lbs. avg.	14 1/2 @ 15
Picnics, 6@8 lbs. avg.	14 @ 14 1/2
Rolettes, 6@8 lbs. avg.	14 1/2 @ 15 1/2
Beef tongue, light	30 @ 32
Beef tongue, heavy	34 @ 36
Bacon, boneless, Western	22 @ 23
Bacon, boneless, city	18 @ 19
Pickled bellies, 8@10 lbs. avg.	14 @ 15

FANCY MEATS.

Fresh steer tongues, untrimmed	28c a pound
Fresh steer tongues, l. c. trim'd	38c a pound
Sweetbreads, beef	70c a pound
Sweetbreads, veal	\$1.00 a pair
Beef kidneys	15c a pound
Mutton kidneys	8c each
Livers, beef	36c a pound
Oxtails	16c a pound
Beef hanging tenders	26c a pound
Lamb fries	10c a pair

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. average	22 @ 23
Pork tenderloins, fresh	@25
Pork tenderloins, frozen	@26
Shoulders, city, 10@12 lbs. avg.	@17
Shoulders, Western, 10@12 lbs. avg.	@15
Butts, boneless, Western	@22
Butts, regular, Western	@19
Hams, Western, fresh, 10@12 lbs. avg.	@21
Hams, city, fresh, 6@10 lbs. avg.	@22
Piece hams, Western, fresh, 6@8 lbs. average	@13
Pork trimmings, extra lean	@20
Pork trimmings, regular, 50% lean	@14
Spareribs, fresh	@13

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.	@75.00
Black hoofs, per ton	45.00@50.00
Striped hoofs, per ton	45.00@50.00
White hoofs, per ton	@85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7 1/2 oz. and over, No. 1a	300.00@325.00
Horns, avg. 7 1/2 oz. and over, No. 2a	250.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 3a	200.00@225.00

BUTCHERS' FAT.

Shop fat	@2 1/2
Breast fat	@4 1/2
Edible suet	@6
Cond. suet	@5 1/2

SPICES.

	Whole.	Ground.
Allspice	20	23
Cinnamon	16	19
Cloves	24	29
Coriander	12	15
Ginger	12	18
Mace	1.05	1.15
Nutmeg		39
Pepper, black	42	46
Pepper, Cayenne	44	48
Pepper, red	35	38
Pepper, white	63	68

GREEN CALFSKINS.

	5-9	9 1/2-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 Veals	32	3.50	3.85	4.05	5.20
Prime No. 2 Veals	30	3.30	3.60	3.80	4.35
Buttermilk No. 1	29	3.15	3.50	3.70	...
Buttermilk No. 2	27	2.95	3.25	3.45	...
Branded Gruby	18	2.00	2.25	2.45	3.20
Number 3			At Value		

CURING MATERIALS.

	In lots of less than 25 bbls.	Bbls. per lb.
Double refined saltpetre, granulated	8c	5 1/2 c
Double refined saltpetre, small crystal	7 1/2 c	7 1/2 c
Double refined large crystal saltpetre	8 1/2 c	8 1/2 c
Double refined nitrate soda	4c	8 1/2 c
	In 25 barrel lots:	
Double refined saltpetre, granulated	5 1/2 c	5 1/2 c
Double refined saltpetre, small crystal	7 1/2 c	7 1/2 c
Double refined saltpetre, large crystal	8 1/2 c	8c
Double refined nitrate soda, granulated	3 1/2 c	3 1/2 c

DRESSED POULTRY.

FRESH KILLED.

	Fowls—fresh—dry picked—12 to box—fair to good:
Western, 60 to 65 lbs. to dozen, lb.	27 @ 29
Western, 48 to 54 lbs. to dozen, lb.	26 @ 28
Western, 43 to 47 lbs. to dozen, lb.	25 @ 27
Western, 36 to 42 lbs. to dozen, lb.	24 @ 26
Western, 30 to 35 lbs. to dozen, lb.	23 @ 25
	Fowls—fresh—dry pld.—prime to fey—12 to box:
Western, 60 to 65 lbs. to dozen, lb.	30 @ 31
Western, 48 to 54 lbs. to doz lb.	29 @ 30
Western, 43 to 47 lbs. to dozen, lb.	28 @ 29
Western, 36 to 42 lbs. to dozen, lb.	27 @ 28
Western, 30 to 35 lbs. to dozen, lb.	26 @ 27
	Fowls—frozen—dry pld.—fair to good—12 to box:
Western, 60 to 65 lbs. lb.	27 @ 29
Western, 55 to 59 lbs. lb.	26 @ 28
Western, 43 to 47 lbs. lb.	25 @ 27
Western, 30 to 35 lbs. lb.	23 @ 25
	Ducks—
Long Island, spring	@22
	Turkeys—fair to good
Western, frozen, toms.	30 @ 40
	Squabs—
White, 11 to 12 lbs. to dozen, per lb.	60 @ 70
Squabs, 9 to 10 lbs.	55 @ 65

LIVE POULTRY.

Fowls, colored, per lb., via express	25 @ 28
Broilers, fancy	50 @ 55
Geese, swan	@10
Pigeons, per pair, via freight or express	40 @ 45

BUTTER.

Creamery, extras (92 score)	@44
Creamery, first (88 to 91 score)	41% @ 48%
Creamery, seconds	41 @ 41 1/2
Creamery, lower grades	40 @ 40 1/2

EGGS.

(Regular packed.)

Extras	31 1/2 @ 32
Extra firsts	30 @ 31
Firsts	28 1/2 @ 29 1/2
Checks	26 @ 27

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	@24
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@25
Blood, dried, 15-16% per unit	@4.75
Fish scrap, dried 11% ammonia, 10% B. P. L. f.o.b. fish factory	5.25 @ 10
Fish guano, foreign 13@14% ammonia, 10% B. P. L.	4.00 @ 10
Fish scrap, acidulated, 6% ammonia, 8% A. P. A. f.o.b. fish factory	4.00 @ 10
Soda Nitrate, in bags, 100 lbs. spot	@2.20
Tankage, ground 10% ammonia 18%	
B. P. L. bulk	4.75 @ 10
Tankage, unground, 9@10% ammonia	4.50 @ 10

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@22.00
Bone meal, raw 4 1/2 and 50 bags, per ton	@20.00
Acid phosphate, bulk, f. o. b. Balti more, per ton, 10% flat	@1.00
	Potash.
Manure salt, 20% bulk, per ton	@12.00
Kainit, 12.4% bulk, per ton	@1.00
Muriate in bags, basis 80%, per ton	@24.00
Sulphate in bags, basis 90%, per ton	@45.70

Beef.

Cracklings, 50% unground	@1.17 1/2
Cracklings, 60% unground	@1.50
	Meat Scraps, Ground.
50%	@12.00
55%	@12.00

Emil Kohn, Inc. Calfskins

Specialists in skins of quality on consignment. Results talk! Information gladly furnished.

Office and Warehouse
407 East 31st St.,
NEW YORK, N. Y.
Caledonia 0113-0114

Lincoln Farms Products Corporation

Collectors and Renderers of

Bones FAT Skins

Manufacturer of Poultry Feeds

Office: 407 E. 31st St.
NEW YORK CITY

Phone: Caledonia 0114-0124

Factory: Fisk St., Jersey City, N. J.

28.

8
3
9
6

4
3 1/2
1 1/2
0 1/2

2
1
0 1/2
7

2.45

1.50

1.75

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00

1.00